

Toasted Pecan Pumpkin Soup

Yield: 8 servings

I love to serve this flavorful soup in the spring as well as the fall. You can use squash if pumpkin is out of season.

3 cups	chicken broth
16 ounces	pumpkin puree
1/2 cup	onion, thinly sliced
1 clove	garlic, minced
1/2 tsp	salt
1/4 tsp	thyme
1/4 tsp	white pepper
1/4 cup	pecans, toasted
1/4 cup	whipping cream – warmed
	Fresh parsley (optional)

1. In a blender, place broth, pumpkin, onion, garlic, salt, thyme, white pepper, pecans and cream. Blend until smooth. Place into a saucepan, heat all ingredients and simmer.
2. Serve, garnish with parsley.