



Recipe From Phyllis' Kitchen



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PUMPKIN SOUP

2 tablespoons butter
½ green pepper, chopped
4 tablespoons onion, chopped
1 large sprig parsley
1/8 teaspoon thyme leaves, crushed
1 bay leaf
1 cup canned tomatoes
2 cups pumpkin, preferably fresh
2 cups chicken broth
1-2 tablespoons flour
1 cup milk or half & half
Salt and pepper to taste

Melt butter in a large kettle. Saute green pepper, onions, parsley, thyme and bay leaf for 5 minutes. Add tomatoes, pumpkin and chicken broth. Cover and simmer 30 minutes, stirring occasionally. Press mixture through a food mill or process, a little at a time, in a blender or food processor. Return to the kettle. Add flour to milk, blending well, and add to mixture, along with salt and pepper. Bring to a boil and simmer until thick. Serves 6 or 8.