

Southwest Pumpkin Soup-adapted from a couple of other recipes and experience

- 2 Tablespoons olive oil
- 1 medium onion, chopped
- 3 garlic cloves, chopped
- 2 teaspoons cumin
- 1-2 chipotle peppers (If kids will be eating it, just use one pepper and serve chopped chipotles or hot sauce on the side for the adults to add.)
- 8 cups pumpkin puree (fresh, or 4 15-ounce cans of canned pumpkin)
- 6 cups chicken broth (Add 4 to start with and continue adding small amounts until the soup is a good consistency. You don't want it too thick.)
- 1 ½ teaspoon oregano
- 2 teaspoons salt, or to taste
- 2 Tablespoons lime juice
- Garnish: chopped cilantro & crème fresca, or crème fraiche or sour cream thinned with a bit of milk

Heat oil in a large pot on medium-high heat. Add the onions and cook till they get soft and translucent (4-5 minutes). Add the garlic, cumin, and chipotle and cook till the fragrances release, about 1 minute.

Add the pumpkin, chicken broth, oregano, and salt. Bring to a simmer, reduce the heat and simmer for about 20 minutes.

Taste to be sure onions are soft, then use a stick blender to puree the soup. If you don't have a stick blender, you should get one (ha!). But you can also work in 2-cup amounts of soup to puree it in a regular blender, starting on low speed.

Keep the soup simmering, add the lime juice, and taste to be sure the seasonings are right. Add more if you want.

Serve with chopped cilantro and crème fresca.

Bon Appétit!