

Pumpkin Mushroom Soup

Back Burner Restaurant, Hockessin, DE

1 Large Onion, chopped

½ C. Butter

1 lb. mushrooms, sliced

½ c. Flour

2 qts. Chicken Stock

2 C. Pumpkin (not pumpkin pie filling)

Salt and white pepper to taste

2 tsp. honey

1 tsp. curry powder

1-2 cups half and half

Tabasco to taste

Sauté onion in butter until soft, remove onion. Sauté mushrooms in butter a few minutes, remove. Stir flour into butter, cook stirring 4-5 minutes. Slowly blend in chicken stock and cook until thickened. Add 2 cups pumpkin, onions, salt and white pepper to taste, honey and curry powder and Tabasco. Simmer for 20 minutes. Add the half and half and the mushrooms, heat and serve.

Garnish with sour cream, chives, croutons and a few fresh sliced mushrooms.