

## **Pumpkin Curry Soup**

2 TBI butter or margarine  
1 cup (1 small) chopped onion  
2 large cloves garlic, finely chopped  
1 ½ teaspoons curry powder  
½ teaspoon salt  
¼ teaspoon ground white pepper  
3 cups chicken broth  
1 can (15 ounces) Libby's 100% Pure Pumpkin  
1 can (12 fluid ounce) Evaporated Milk

Melt butter in large saucepan over medium-high heat. Add onion and garlic; cook, stirring frequently, 2 to 3 minute or until tender. Stir in curry powder, salt, and pepper. Cook 1 minute.

Add broth and pumpkin; bring to boil. Reduce heat to low; cook, stirring occasionally, 15 to 20 minutes. Stir in evaporated milk. Transfer mixture to food processor or blender (in batches if necessary). Blend until smooth. Serve warm.

Enjoy!