

# Creamy Pumpkin Soup

## Ingredients

- 2 Table Butter
- 1 small onion, chopped
- 1 clove garlic, minced
- 2 table brown sugar
- 2 ½ cups water
- 2 teas chicken base
- ½ teas salt
- ¼ teas ground pepper
- 1 15oz can pumpkin
- 1 12oz can evaporated milk
- ½ teas ground cinnamon
- ¼ teas ground nutmeg

## Mise en place! (Everything in its place)

## Directions

1. In large sauce pan, melt butter over low heat. Add onion and garlic and cook slowly just to soften.
2. Add brown sugar, water, chicken base, salt and pepper. Bring to a boil and then reduce to a simmer.
3. Simmer uncovered for 15 minutes. This will concentrate the flavors.
4. Stir in pumpkin, evaporated milk and spices. Simmer for 5 more minutes, stirring occasionally, being careful not to scorch. Remove from heat.
5. Puree on stovetop with immersion blender; or cool slightly, and puree in regular blender. Serve warm.

[Link to Video](#)