

Hermitage Pumpkin Soup

½ cup	Butter or your favorite oil
1 cup	Onion, chopped
2 cloves	Garlic, crushed
1 tsp	Curry Powder
½ tsp	Salt
¼ tsp	Coriander (ground)
¼ tsp	Red pepper flakes
3 cups	Chicken or veggie broth
1 can	Pumpkin (1 ¾ cups)
1 can	Coconut milk, reserving a bit to drizzle on each serving
	Cayenne pepper, optional

Sauté onion and garlic in the butter/oil until soft. Add curry, salt, coriander, and pepper flakes. Cook 1 minute. Add broth and gently boil uncovered for 15-20 minutes. Stir in the pumpkin and coconut milk. Cook 5 minutes. Pour into the blender (or use an emersion blender) and blend until smooth.

Serve warm with a drizzle of coconut milk. Sprinkle the top a tiny sprinkle of cayenne pepper.

Note: this of course can be made the original way with 1 cup of half and half instead of the coconut milk and a dollop of sour cream on top.