

Tim Farmer's Country Kitchen

PUMPKIN SOUP

*6 cups chicken stock
1 pint cooked pumpkin
1 medium onion, chopped
1 garlic clove, chopped
½ teaspoon thyme
1 heaping tablespoon basil
1 chicken bouillon cube
Dash of salt and pepper
½ cup heavy whipping
cream
Butter*



Bring all but last two ingredients to a boil in large pot. Reduce to simmer for 30 minutes. Blend soup. Simmer another 30 minutes. Stir in cream and butter and serve.

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