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Pumpkin Curry Soup

A great tasting pumpkin soup with a hint of curry! Prep

Time: approx. 15 Minutes. Cook Time: approx. 30 Minutes.

Ready in: approx. 45 Minutes. Makes 6 servings.

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Pumpkin

2 tablespoons butter or margarine	3 cups chicken broth
1 cup chopped onion	1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin
2 cloves garlic	1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated Milk
1 1/2 teaspoons curry powder	
1/2 teaspoon salt	
1/4 teaspoon ground white pepper	

Directions

- 1** MELT butter in large saucepan over medium-high heat. Add onion and garlic; cook, stirring frequently, for 2 to 3 minutes or until tender. Stir in curry powder, salt and pepper; cook for 1 minute.
- 2** ADD broth and pumpkin; bring to a boil. Reduce heat to low; cook, stirring occasionally, for 15 to 20 minutes. Stir in evaporated milk. Transfer mixture to food processor or blender (in batches, if necessary); cover. Blend until smooth. Serve warm.

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