



### **Lori's Curried Pumpkin Bisque**

3 Tbl. Olive oil  
2 C. Finely chopped onions  
2 Cloves garlic, chopped  
½ Green pepper, chopped  
2 Celery stocks, chopped  
1 Green or yellow zucchini, chopped  
1 tsp. Curry powder  
5 Cups (or more) canned low-salt chicken broth  
1 15 oz. Can pure pumpkin  
1 Cup Frozen corn kernels  
½ Cup Crushed tomatoes with added puree  
½ tsp. Dried rubbed sage  
1 tsp. Cayenne pepper (adjust to taste)  
¼ tsp. White pepper  
Fresh ground pepper (adjust to taste)  
½ tsp. Salt (adjust to taste)  
1 Cup (packed) grated extra sharp cheddar cheese (optional)

Heat oil in large, heavy stockpot over medium heat. Add onion and sauté for 5-7 minutes. Then add the rest of the vegetables and sauté for another 5-7 minutes. Add curry powder and stir for 1 minute. Add all the broth and the rest of the ingredients except the cheese. Bring to a boil. Reduce heat and simmer for 15-20 minutes to blend flavors.

Remove pot from heat and process in food processor or blender to get a smooth soup. Pour back into pot. Cover and put heat on low until ready to serve. When serving use cheese as a garnish on top.

Serves 6-8. Enjoy!