PUMPKIN SOUP WITH CRAN-APPLE CHILI RELISH

By: Simply Creative Chef Rob Scott

SOUP:

1 tbsp with extra virgin olive oil
2 tbsp butter
1 bay leaf
2 celery stalks with greens, finely chopped
1 medium yellow onion
Salt and pepper
3 tbsp flour
2 tsp poultry seasoning
1 tsp hot sauce
6 cups chicken broth
1 28 oz. can pumpkin
2 cups heavy cream
½ tsp nutmeg

- Heat a medium soup pot over medium high heat
- Add oil and butter
- Add bay leaf, celery and onion
- Season with salt and pepper
- Cook 6 minutes, until tender
- Add flour, poultry seasoning, hot sauce to taste
- Whisk in pumpkin to incorporate in the broth
- Simmer soup 10 minutes to thicken a bit
- Add in cream and nutmeg
- Reduce heat to low and keep warm until ready to serve

RELISH:

1 crisp apple, finely chopped
¼ red onion, finely chopped
2 tbsp lemon juice
½ cup dried cranberries, chopped
½ tsp chili powder
2 tsp honey
½ tsp cinnamon

- Combine apple, onion, lemon juice, cranberries, chili powder, honey and cinnamon
- Serve in soup bowls
- Top evenly with relish

Serves 6