

Pam's Pumpkin & Corn Soup



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INGREDIENTS

- 1 Kg Pumpkin, Peeled & Diced
- 1 Tablespoons Butter
- 2 Onions Chopped
- 2 Cloves Garlic Chopped
- 3 Cups Chicken Stock
- 1 Can Creamed Corn
- 2 Tablespoons Worcestershire Sauce
- Salt & Pepper
- Chili Flakes or Chili Powder (optional)

METHOD

Place all the ingredients into a large saucepan and bring to the boil.

Turn down the heat and simmer for around 30 minutes.

Puree using a blender (if you don't have a blender, you can use a potato masher but it may not be as consistent as blending).

**If your soup is too thick you can add some milk or more stock, just stir in and allow to simmer for another 5 to 10 minutes. Milk will give it a more creamy consistency.

Ladle into a bowl, add a small dash of cream.

Garnish with flaked almonds, chili flakes or parsley

**You can also add other fresh or dried herbs you like, use what you have on hand and like to taste