

## PUMPKIN SOUP with CHILI CRAN-APPLE RELISH

### Ingredients:

- 1 tbsp olive oil
- 2 tbsp butter
- 1 Bay leaf
- 3 ribs of celery, finely chopped
- 1 medium onion, finely chopped
- Salt & pepper
- 3 tbsp flour
- 2 tsp poultry seasoning or ground thyme
- 2 tsp hot sauce
- 6 cups chicken stock
- 1 (28 oz) can cooked pumpkin puree
- 2 cups heavy cream
- ½ tsp freshly ground nutmeg

### Relish:

- 1 crisp Granny Smith apple, finely chopped
- ¼ red onion, finely chopped
- 2 tbsp lemon juice
- ½ cup raisins, chopped
- 1 tsp chili powder
- 2 tsp honey
- ½ tsp ground cinnamon

### Directions:

- Heat a medium soup pot over medium high heat.
- Add oil and melt butter, Add Bay leaf, celery and onion. Season with salt & pepper.
- Cook 6 or 7 minutes, until tender.
- Add flour, poultry seasoning and hot sauce to taste, then cook flour a minute.
- Whisk in chicken stock and bring liquid to a bubble.
- Whisk in pumpkin in large spoonfuls to incorporate into the broth.
- Simmer soup for 10 minutes to thicken a bit, then add in the cream and nutmeg.
- Reduce heat to low and keep warm until ready to serve.
- While soup cooks, assemble the relish, combine apple, onion, lemon juice, cranberries, chili powder, honey and cinnamon.
- Adjust seasonings in the soup and relish, and serve soup in shallow bowls with a few spoon-fuls of relish on top.