

Pumpkin Curry Soup: Christine Comer*

**and the Beach Ladies in Northern Virginia*

- 1 can pumpkin**
- 4 apples**
- 4 cups chicken broth (or vegetable broth)**
- 1 cup water**
- 1 tablespoon butter**
- 1 finely chopped onion**
- 2 cloves crushed garlic**
- 1 tablespoon curry powder**
- 1 teaspoon ground cumin**

Saute onion and garlic in butter (or olive oil), add apples, pumpkin, broth, water and spices and bring to a boil. Then cover and turn down to a simmer for 25 minutes, stirring often.