



Pumpkin & Coconut Milk Soup

Serves 4-6

The subtle and delicious tastes of Thailand are what will call you to this creamy and hearty soup. If you don't have a pumpkin, substitute fresh or frozen butternut squash.

- 4 c. cooked, pureed pumpkin or other winter squash*
- 2 c. water
- ½ -inch piece fresh ginger, peeled
- 1 strip of lemon peel
- 2 green onions, finely sliced (white part only)
- 1-1/2 c. legal coconut milk
- 1 tsp. salt
- ¼ tsp. pepper
- 1 lime, peeled for garnish and squeezed

*not canned

In a large saucepan, combine pumpkin, water, ginger, lemon peel and green onion. Bring to a boil, reduce heat and simmer for 10 minutes to blend flavors, stirring occasionally. Remove ginger and lemon peel.

Turn off heat and add coconut milk. Season to taste with salt and pepper; heat through without allowing soup to boil. Taste and adjust seasonings; squeeze in lime juice to taste.

To serve, make a little swirl of additional coconut milk on each bowlful if desired, and garnish with a sprinkle of lime zest.