Pumpkin Soup

Ingredients

- 1 tbsp butter or oil
- less than 1 tbsp flour
- onion
- garlic clove
- 1 tbsp curry powder
- dash of ginger
- dash of garam masala
- 2 cups chicken broth
- 1 15oz can of pumpkin
- 1 cup coconut milk
- 1 tbsp soy sauce
- 1/2 tbsp sugar
- salt
- pepper
- coriander
- turmeric
- dab of sour cream

Steps

1. Melt butter in large pot over medium heat. Saute onions and garlic.
2. Sit in flour, curry powder, ginger, and garam masala until smooth. Cook, stirring until bubbly.
3. Gradually add broth. Cook until thickened.
4. Sit in pumpkin and coconut milk. Add rest of spices.
5. Bring to boil. Remove from heat. Serve with dab of sour cream on top.