

PUMPKIN CHOWDER



1/2 lb. bacon, diced
2 cups chopped onions, white or yellow
2 tsp. Curry powder
2 Tbsp. all-purpose flour
1 lb. eating or sugar pumpkin, peeled, seeded, and cut into 1-inch chunks (save the seeds)
2 large potatoes, peeled and cut into 1-inch chunks
4 cups chicken stock or canned chicken broth
1 cup half-and-half
Kosher salt and freshly ground pepper
Toasted pumpkin seeds for garnish
Chopped scallion for garnish

1. In a large stew pot or Dutch oven, cook the bacon over low heat, about 5 minutes.
2. Add the diced onions and cook about 10 minutes, until onions begin turning clear. Add curry powder and flour and stir to coat.
3. Add chicken stock, pumpkin, and potatoes. Bring to a boil, then reduce heat and simmer until vegetables are tender, 15-20 minutes. (I like to extend this simmering period by about 10 minutes because I like the veggies mushy.)
4. Add half-and-half and season to taste with salt and pepper. Simmer until the chowder is heated through, but do not boil. Garnish and serve!

**Light
Refreshments
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