PUMPKIN SOUP WITH

CRAN-APPLE CHILI RELISH

By: Simply Creative Chef Rob Scott

**SOUP:**

1 tbsp with extra virgin olive oil

2 tbsp butter

1 bay leaf

2 celery stalks with greens, finely chopped

1 medium yellow onion

Salt and pepper

3 tbsp flour

1 Tsp Cinnamon

6 cups chicken broth

1 28 oz. can pumpkin

2 cups heavy cream

½ tsp nutmeg

* Heat a medium soup pot over medium high heat
* Add oil and butter
* Add bay leaf, celery and onion
* Season with salt and pepper
* Cook 6 minutes, until tender
* Add flour and Cinnamon.
* Whisk in pumpkin to incorporate in the broth
* Simmer soup 10 minutes to thicken a bit
* Add in cream and nutmeg
* Reduce heat to low and keep warm until ready to serve

**RELISH:**

1 crisp apple, finely chopped

¼ red onion, finely chopped

2 tbsp lemon juice

½ cup dried cranberries, chopped

½ tsp chili powder

2 tsp honey

½ tsp cinnamon

* Combine apple, onion, lemon juice, cranberries, chili powder, honey and cinnamon
* Serve in soup bowls
* Top evenly with relish

Serves 6