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Pumpkin Soup

- 1 Large onion, chopped
- 1/2 Pound of bacon, chopped
- 1 15-ounce can of pumpkin puree
- 1 Cup water
- 2 Cups apple cider
- 1/4 Cup brown sugar
- 4 Cubes chicken bouillon
- 1 Apple, chopped
- Salt, to taste
- 2 Tsp white pepper
- 1/3 Cup crystallized ginger, chopped

- 1) Sauté lightly onion and bacon in large pot.
- 2) Add pumpkin, water, apple cider, brown sugar, chicken bouillon, apple, salt, white pepper, and crystallized ginger to the pot.
- 3) Cover and simmer for 1 hour.
- 4) Stir frequently. Blend to thicken in blender-size batches.
- 5) Serve with a dollop of sour cream.

Makes 6 Servings