

Keith's Pumpkin Soup

1 Package of Cook Soup
6 Cups of chicken broth
4 Cups of chopped pumpkin
1 Cup of chopped carrots
2 cloves of garlic
1 Cup of heavy cream
1 Tablespoon of scallion
½ Cup of butter
½ Tablespoon of dried thyme
3 drops of Hell Hot
Salt to Taste

Bring broth to boiling. Place pumpkin, garlic & carrot to cook for 20 minutes, then add butter, dried thyme & scallion, add pepper and salt to taste. Simmer 10 minutes, remove from heat, add heavy cream and blend. Garnish as desired.