

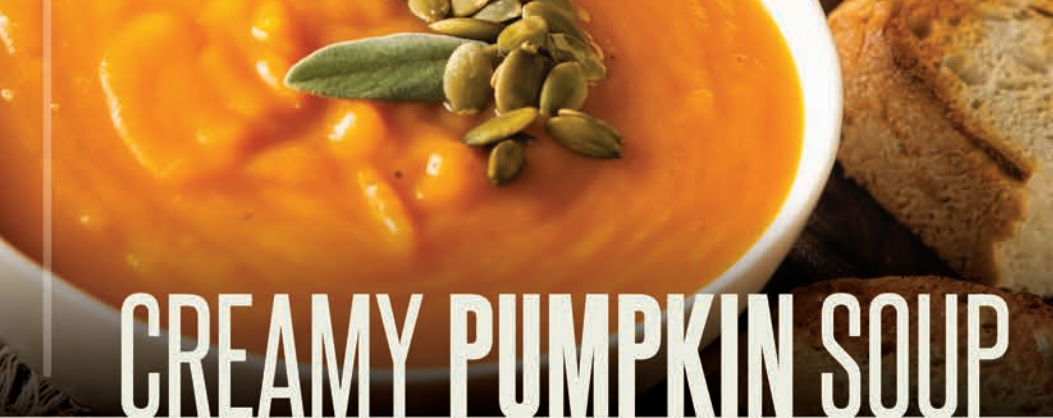
A decorative background for a soup recipe banner. It features a light-colored, textured surface with scattered green herbs, small brown and black seeds, and a black bowl filled with white dumplings. In the top left corner, there are small white bowls containing yellow and green beads. The text is centered in the upper half of the image.

CREAMY PUMPKIN SOUP
WHITE CHICKEN CHILI
BEER CHEESE SOUP

A decorative background for a soup recipe banner. It features a light-colored, textured surface with scattered green herbs, small brown and black seeds, and a black bowl filled with white dumplings. In the top right corner, there is a sliced orange. In the center, there is a white bowl of red soup with a white cube of butter. To the right, there is an open book with a colorful illustration of a bowl of soup. In the bottom right corner, there are several green and white kitchen tools, including a whisk and a spatula. The text is centered in the lower half of the image.

SOUP'S ON!

3 simple soups to
warm your soul
this season



CREAMY PUMPKIN SOUP

Creamy Pumpkin Soup

- 4 cups** pumpkin puree
- 1** 12-oz. can evaporated milk
- 2 cups** water
- 2 teaspoons** salt
- 1 teaspoon** pepper
- 1 teaspoon** onion powder
- 1 teaspoon** garlic powder

Add all ingredients to a large pot. Cook on low for 10 minutes, stirring often to prevent scorching.

Makes 6-8 servings.



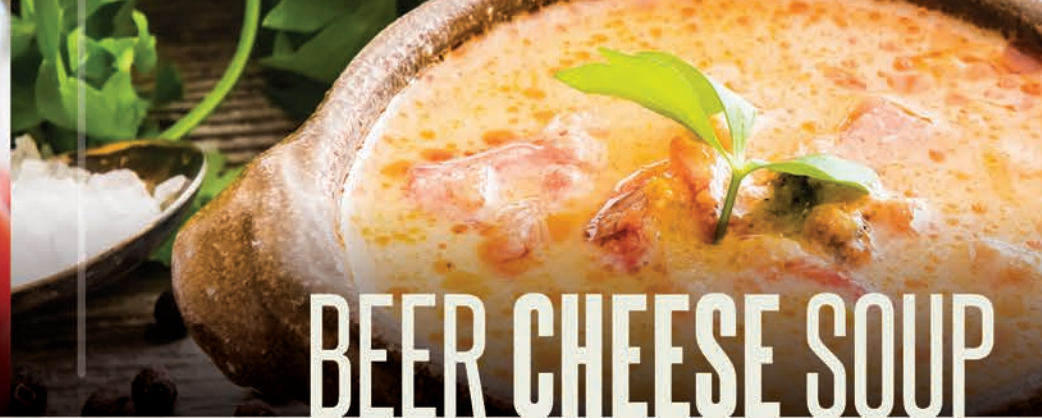
WHITE CHICKEN CHILI

White Chicken Chili

- 1 pound** chicken breasts
- 1 tablespoon** olive oil
- 1** medium onion, chopped
- 2** cloves garlic, minced
- 4 cups** chicken broth
- 2** 14.5-ounce cans white beans, rinsed and drained
- 1** jalapeno pepper, seeded and minced
- 2** poblano peppers, seeded and diced
- 3/4 cup** frozen corn
- 1 teaspoon** ground cumin
- 1 teaspoon** chili powder
- 1/4 cup** fresh cilantro, chopped

Heat oil in a large pot or Dutch oven over medium heat. Add chicken, onion and garlic, and cook until chicken is completely browned (3 to 5 minutes each side). Cut chicken into 1-inch pieces. Return to pot and add broth, beans, peppers, corn and dry seasonings. Simmer 30 to 45 minutes, making sure chicken is cooked through. Add cilantro during last 5 minutes of simmering. Serve with crushed tortilla chips, a dollop of sour cream and a squeeze of fresh lime juice, if desired.

Makes 6-8 servings..



BEER CHEESE SOUP

Beer Cheese Soup

- 2** 10.5-oz. cans cream of chicken soup
- 1 teaspoon** Worcestershire sauce
- 1 teaspoon** salt
- 1 teaspoon** pepper
- 1/4 teaspoon** paprika
- 2 cups** dark beer
- 2 cups** shredded cheddar cheese

Mix soup, Worcestershire sauce and dry seasonings in a large pot. Gradually add beer, and bring to a simmer. Add cheese, and stir until completely melted.

Makes 6-8 servings.