

Moroccan Pumpkin Soup

Adapted from Gil Marks's *The World Of Jewish Entertaining*



This soup is so satisfying you will find yourself craving it on a cold winter's day. The aroma while it's cooking is enough to bring in the neighbors!

Ingredients:

1 cup chickpeas
3 tablespoons vegetable oil
2 large onions
8 cups chicken or vegetable broth
4 cups canned pureed pumpkin
2-4 tablespoons honey
1 (3-inch) stick cinnamon or 2 teaspoons ground cinnamon
1/8 teaspoon ground allspice or nutmeg or ground cloves
1 teaspoon salt
freshly ground pepper

Directions:

Saute the onions in the oil over medium heat until soft and translucent for about 10 minutes.

Add the broth, pumpkin puree, chickpeas, honey, spices and salt to the pan.

Cover and simmer, about 45 minutes.

If using the cinnamon stick, discard it.

If desired, transfer the soup to a blender and puree until smooth.

Season to taste.

Sprinkle pumpkin seeds over each serving.