



## FRANKO'S FAVORITES

### BRANDIED PUMPKIN SOUP

Heat  $\frac{1}{4}$  cup butter in a saucepan and add 1 medium onion, very finely chopped. Cook gently until onion is tender and transparent. Stir in 1 (15 oz.) can plain pumpkin, 4 cups chicken broth,  $\frac{1}{2}$  tsp. ground ginger and  $\frac{1}{2}$  tsp. nutmeg and blend well. Bring to a boil. Lower heat and add  $\frac{1}{4}$  cup milk and 3 Tbsp. brandy. Do not allow to come to a boil but heat through. Add salt and freshly ground pepper to taste. Serve with toasted croutons.