

Pumpkin Chicken Soup

1 Medium Pumpkin or 3-4 small pie pumpkins
4 chicken breasts – cut to 1 inch pieces
4 tbsp Butter
3 stalks Celery
3 medium Carrots
½ cup Scallions
1 can Cream of Chicken Soup
1 can Cream of Celery Soup
1 can Chicken Noodle Soup
1 ½ can Water
1/3 cup Sour Cream
½ tsp Nutmeg
Pinch Black Pepper

Preheat oven to 350 degrees. Cut top off of pumpkin making a lid. Remove strings and seeds from pumpkin without scraping sides much. Set pumpkin aside on cookie sheet. Sauté cut up chicken pieces in 2 tbsp butter until brown and set aside. Chop celery, carrots and scallions. Sauté celery, carrots and scallions in remaining 2 tbsp butter until tender. Mix soups, water, sour cream, nutmeg and pepper in large mixing bowl. Add chicken and vegetables and mix well. Pour soup mixture into prepared pumpkin and replace top. Bake in oven for 90 minutes. Serve hot, slightly scraping the sides of the pumpkin with the spoon as you serve.

Katy Dickey

Cherokee County

Junior