



Golden Hummus Harvest Soup

1 Tablespoon olive oil
1/2 cup chopped onion
1 cup peeled, chopped fresh apple
2 to 2-1/2 cups chicken or vegetable broth. divided
2 cups prepared pumpkin or squash hummus
2 teaspoons curry powder
1/4 teaspoon cinnamon
1 teaspoon grated fresh ginger
Salt; ground black pepper to taste
1/2 cup light cream or coconut milk or as desired
Infused Merquen chili maple syrup as desired
Garnish: Cilantro sprigs

Place olive oil in hot soup pot; add onions and apples; sauté to soften but not brown. Stir in 2 cups broth and hummus to combine; add curry powder, cinnamon, and fresh ginger; cook until hot; simmer 10 minutes. Season with salt and black pepper to taste.

With an immersion blender, puree soup until smooth; add additional broth if mixture is too thick. Bring to a boil; reduce heat; add light cream; adjust

seasoning as desired Serve soup warm, drop dots of merqueen chili infused maple syrup on top of soup; garnish with small cilantro sprig
Yield: 4 cups

About the Recipe: You found out that you had some pumpkin hummus left over from a party. Here's a great idea! Turn that leftover appetizer into a delicious soup. Add a few ingredients and in less than 30 minutes, it's ready to be served. Add a few drops of chili infused maple syrup for a great finishing touch.

What is a Merquen maple syrup?

It is a chili blend from the Mapuche region of Chile. The peppers turn a dark red color and are slow smoked over a fire. The caramel tones of the maple syrup blend with the infused heat, smokiness, and rich pepper taste.