

Daniella's Orange Soup (Marak Katom)

1 1/2 pounds (680) grams or 3 medium sweet potatoes

3.3 pounds (1579 grams) or 2 large chunks of pumpkin

one medium onion, peeled and chopped fine

2-3 tablespoons canola or vegetable oil

1-2 teaspoons minced garlic

1 teaspoon cumin (can be skipped for Passover)

2-3 heaping tablespoons pareve chicken soup powder

2 teaspoons salt

Chop the onion coarsely, put oil in a deep soup pot and put onion in. Put pot on low heat and in the meantime, prep the veggies by peeling and chunking them. Keep an eye the onions, they should only be light brown so they don't get bitter. Remove from heat and toss in the chunked veggies. Add the garlic, cumin, soup powder and salt and pour in water to cover all the veggies. Bring to the boil, lower to a simmer and let cook quietly on your back burner for approximately 45 minutes or till fully soft and tender. Check with knife or toothpick . Remove from heat and take out your immersion blender. If you don't have one, you can use a regular blender or even a food processor but you have to cool the soup first and blend it in batches. Zhuzh the soup with the immersion blender till a smooth puree is formed. Check seasonings and serve piping hot. If serving with a dairy meal, you can swirl in a bit of sour or sweet cream to enrich it but I like it just as is as well. Enjoy!