

Oxfordshire Pumpkin Festival Recipes

Pumpkin Soup by Iraqi Women Art & War Oxford



Pumpkin Soup

By Iraqi Women Art & War Oxford



Ingredients:

- 1 onion
- 1 pumpkin
- A few dried apricots
- Oil to fry
- Tomato sauce or paste
- Lemon juice, salt and pepper to taste

Steps:

1. Chop and fry the onions with the oil.
2. Cut pumpkin into small cubes.
3. Put the tomato paste with spices and the pumpkin cubes for a few minutes, and then put hot water, dried apricots and salt into the soup and leave it on low heat for 10-15 minutes.
4. Serve as it is or put it in the mixer to make a very thick soup.

This pumpkin soup is very popular in the Northern Iraq!

