



Extra Good Alphabet Soup in a Pumpkin

1 Medium Pumpkin (cleaned out and set aside)

4 cut up Chicken Breast

3 Tablespoons of Butter

3 sliced Carrots

2 sliced Celery Stalks

½ Cup of Scallions

1 can each of:

::Cream of Chicken Soup

::Cream of Celery Soup

::Chicken Alphabet Soup

1 can of water

⅓ Cup of Sour Cream

½ teaspoon of Nutmeg

Saute chicken in butter until cooked through. Remove and saute carrots, celery and scallions. Add the cans of soup. Stir in 1 can of water (or milk if you prefer), sour cream, and nutmeg. Mix well and pour into the hollowed out pumpkin. Add chicken and stir. Top with the pumpkin top. Place on a baking sheet and bake in a 350 degree oven for 90 minutes. Scrape pumpkin sides when serving. Makes 8 servings.