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Pumpkin Soup Recipe

For your dining enjoyment, a a little taste of Sunset Hill House, we present our Pumpkin Soup recipe, compliments of Joseph Peterson, former Executive Chef.

Enjoy!

- 1 medium pumpkin, poached & peeled (or one large can of pumpkin puree if you're in a pinch!)
- 1/4 pound butter (1 stick) cut into small pieces
- 1 cup onion, diced
- 1 cup celery, diced
- ½ cup all-purpose flour
- 1 cup sherry
- 2 quarts chicken stock
- 3 cups cream
- 1/4 cup New Hampshire Maple Syrup
- Salt & pepper to taste

Poach & peel pumpkin and reserve. Add butter to a soup pan & melt. Add onion and sauté until translucent. Add Celery and sauté. Add flour & form roux. Add sherry & de-glaze pan. Add chicken stock; bring to a boil while mixing. Drop to a simmer. Add pumpkin, maple syrup, salt & pepper and blend. Add cream, stir & serve.

> Joseph Peterson, Executive Chef Recipe serves 8

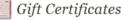




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Environmental responsibility in our business and everything we do.



Wine Spectator Award of Excellence 2006, 2007, 2008, 2009, 2010, 2011, 2012

