



1-800-786-4455
231 Sunset Hill Road, Sugar Hill, NH 03586
[Email the World's Happiest Innkeeper](#)



[Home](#) | [About Sunset Hill](#) | [Rooms & Specials](#) | [Dining & Recipes](#) | [Activities & Amenities](#) | [Weddings & Group Events](#) | [Photo Gallery](#) | [Contact Us](#)

[Dining & Recipes](#) > [Recipes](#) > Pumpkin Soup Recipe

Pumpkin Soup Recipe

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

Enjoy!



*Join Our Mailing List &
Win a Free Night Stay!**

* One winner will be selected each month from out list of email subscribers.

Gift Certificates

Treat your friends and family to all Sunset Hill has to offer. Go ahead and treat yourself, too. We won't tell.

We're Green

Environmental responsibility in our business and everything we do.

- 1 medium pumpkin, poached & peeled (or one **large** can of pumpkin puree if you're in a pinch!)
- ¼ 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
- ¼ 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



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

