

CREAMY PUMPKIN SOUP SUNSET HILL HOUSE

Our most requested fall recipe, and mainstay of our autumn menu.
Courtesy of Executive Chef Joe Peterson. Enjoy!

Serves 8

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.

For a nice touch, blend softened butter with maple syrup, and swirl in at table.