



**THE
ART OF
THE
HOST**

RECIPES AND
RULES FOR
FLAWLESS
ENTERTAINING

ALEX HITZ





Pumpkin Soup with Apples and Rosemary

Makes 3 quarts, 12 to 15 servings

4 tablespoons (½ stick) butter
2 onions, peeled and diced
4 carrots, peeled and diced
2 apples, peeled and diced
2 tablespoons chopped fresh rosemary leaves
4 cups pure pumpkin puree, canned—make sure
it's not pie filling!
6 cups chicken stock
2 teaspoons salt
½ teaspoon ground white pepper
2 cups heavy cream

Melt the butter in a medium-sized stockpot over medium heat. When the foaming has subsided, add the onion, carrot, apple, and rosemary and sauté them until they are tender, 12 to 15 minutes.

Transfer the mixture to the bowl of a food processor fitted with the metal blade, and puree it until it's completely smooth. Return the puree to the stockpot, add the pumpkin puree and chicken stock, and stir until everything is thoroughly combined. Return the mixture to medium heat and simmer the soup for 15 minutes, until it is fully heated through. Add the cream and stir, simmering, for 5 more minutes. Do not let the soup boil. Serve it immediately, or let it cool and refrigerate it for up to 3 days, covered, before reheating it later over low heat.