

# Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10 a.m. to 6:30 p.m. Mid-June to Labor Day

## Pumpkin Soup

- 1 small pumpkin, cut into chunks
- 3 large baking potatoes, cut into chunks
- 1 large onion, chopped
- 3 cups chicken stock
- 2 cups water
- ½ tsp dried rosemary
- ½ cup grated Parmesan cheese
- ½ tsp salt
- ¼ tsp nutmeg
- ¼ tsp ground white pepper

*The creamy texture comes from the potatoes and pumpkin, no heavy cream added!*

### Directions:

In a heavy 2 quart saucepan combine pumpkin, potatoes, onion, stock, water, and rosemary. Cover and simmer for about 30 min until pumpkin is tender. Let cool, then peel the skin from the pumpkin and return to broth. Puree the mixture in batches in a blender or food processor. Add the cheese, salt, nutmeg and pepper. Heat through and serve hot. Also Freezes well.



Untiedt's Vegetable Farm, Inc.

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**Special Event or Canning Project?**