



PUMPKIN, CORN & UKON POTATO CHOWDER

INGREDIENTS:

- 4 Small sugar pumpkins
- ½ cup celery, ½ cup carrot ½ Cup small white onion diced
- 1 clove garlic minced
- White wine ½ cup
- Pinch of nutmeg
- 3 cups vegetable or chicken broth
- 5 large Yukon gold potatoes diced ½ inch
- 2 grilled and cobbed corn
- 1 cup sweet potato diced
- Pumpkin puree ½ cup
- ½ cup heavy whipping cream
- Salt & Pepper to taste
- Chopped parsley for garnish

DIRECTIONS:

1. Remove the top of the pumpkin and scoop out the "guts and seeds"
2. Bake pumpkin in the oven until soft at 350 for about 45 minutes. You will put the soup in the pumpkin to serve. (You can toast the seeds for garnish).
3. In a large soup pot, melt butter over medium heat. Add mirepoix and cook until it just starts to brown deglaze with white wine. Stir in the minced garlic and nutmeg.
4. Add broth, potatoes, corn and sweet potato and bring to a boil. Reduce heat to low and simmer for 20 minutes or until potatoes are tender. Whisk in pumpkin puree.
5. Next, stir in the heavy cream and reduce further for 8 minutes. Taste and add salt and pepper as desired.
6. Ladle into your prep baked baby pumpkins and garnish with fresh chopped parsley.



32 *Winds*





Chef Adair
PRIVATE CHEF CATERING

We're thrilled to partner with the talented Chef Adair to craft some delightful holiday recipes, perfect for enjoying alongside our exquisite 32 Winds Wines. We invite you to try these pairings and share your experience with us! Happy Holiday's from the 32 Winds Team.

