



SKI VERMONT FARMHOUSE CHOWDER

**TRY THIS TASTY
VERMONT CLASSIC**

by Gerry Nooney, executive chef at Sugarbush Resort

INGREDIENTS: (Serves 4 to 6)

- 1 qt chicken stock
- ¾ cup Vermont cider
- 12 oz Vermont potato
- 2 tablespoons vegetable oil
- 1 small Spanish onion, diced small
- 2 stalks celery, diced small
- 1 teaspoon smoked paprika
- 1 link hot Italian sausage
- 1 teaspoon whole-leaf dried marjoram
- 1 teaspoon whole-leaf dried basil
- 1 teaspoon kosher salt
- Fresh ground black pepper, to taste
- ½ cup heavy cream
- ½ lb Vermont potatoes, diced large

DIRECTIONS: (Serves 4 to 6)

Simmer peeled potato in chicken stock and cider until very tender. Puree in blender.

Slow roast hot Italian sausage until cooked through. Chill, then pulse in food processor - not too fine. Add sausage to pureed soup mixture.

Sweat onion and celery in vegetable oil until translucent. Add smoked paprika and cook an additional 3 minutes, stirring often. Add vegetable-paprika mixture to pureed soup.

Add cream to soup mixture.

Simmer large diced potato in salted water until tender. Drain and rinse under cold water. Add to soup mixture.

Add marjoram, basil, salt and pepper to soup.

Bring soup back to simmer.

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Montpelier, VT 05601