

RICH CHESTNUT SOUP

2 lb Fresh chestnuts
8 C Chicken broth
_ C Butter
1 C Onions, finely chopped
2 cloves Garlic, minced; 1/4 cup Madeira
_ C Flour
_ C Chopped parsley
1 t Salt
_ t Ground white pepper
8 to 10 T Plain nonfat yogurt as garnish (optional)
Parsley sprigs (optional)
Pomegranate seeds (optional)

In a large saucepan, heat chicken broth over medium heat to simmering. Add boiled chestnuts to broth, stirring to combine. Let simmer over low heat.

Meanwhile, in a large skillet, melt butter over medium heat. Add onions, garlic and Madeira and cook for 5 minutes or until soft. Add flour and cook 2 minutes until smooth, stirring constantly. Gradually whisk in chicken chestnut broth, stirring constantly until smooth. Add chopped parsley, salt and pepper and heat over low heat until hot. Transfer to soup bowls. Garnish each bowl with a dollop of yogurt, parsley sprigs and pomegranate

Classic Chestnut Cuisine