



NEW HAMPSHIRE RECIPE CARDS

4 x 6"



A TASTE OF NEW HAMPSHIRE

FARNUM HILL'S CIDER FISH

Bring 3 cups of Farnum Hill Cider (Summer Cider, Farmhouse, or Semi-Dry) to boil in non-reactive skillet. Add two or three fillets of white fish (such as cod or sole) & 2 large shallots finely chopped. Bring back to boil, if necessary, then reduce to simmer. When fish is done (8-12 minutes, depending on thickness of fish), remove fillets and keep warm. Bring remaining liquid back to boil and reduce to approx. 1 cup. Bring the liquid back to simmer, whisk in a mixture of 1/4 cup of yogurt and 1 tsp. of flour (should be mixed prior to adding to cider). Remove pan from heat and whisk in 4+ tbsp. butter cut in bits, piece by piece. Add salt & pepper to taste, pour over fish, and serve. Thin slices of fish may be rolled and pinned with a toothpick before cooking if you'd like to fit more in the pan.



This recipe is courtesy of Farnum Hill Ciders and Poverty Lane Orchards in Lebanon, New Hampshire. Steve Wood and Louisa Spencer, of Farnum Hill Ciders and Poverty Lane Orchards, produce six varieties of classic dry ciders that are lightly alcoholic, often sparkling, and perfect complements to a variety of foods. In addition to cider tastings and sales, the orchard offers heirloom and antique apples for picking seven days a week. Visit farnumhillciders.com for more information and orchard hours.



NEW HAMPSHIRE RECIPE CARDS

3 x 5"

FARNUM HILL'S CIDER FISH

Bring 3 cups of Farnum Hill Cider (Summer Cider, Farmhouse, or Semi-Dry) to boil in non-reactive skillet. Add two or three fillets of white fish (such as cod or sole) & 2 large shallots finely chopped. Bring back to boil, if necessary, then reduce to simmer. When fish is done (8-12 minutes, depending on thickness of fish), remove fillets and keep warm. Bring remaining liquid back to boil and reduce to approx. 1 cup. Bring the liquid back to simmer, whisk in a mixture of 1/4 cup of yogurt and 1 tsp. of flour (should be mixed prior to adding to cider). Remove pan from heat and whisk in 4+ tbsp. butter cut in bits, piece by piece. Add salt & pepper to taste, pour over fish, and serve. Thin slices of fish may be rolled and pinned with a toothpick before cooking if you'd like to fit more in the pan.



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