

# ***Lee Brother Your Holiday Winning Appetizer***



## **Rosebank Farm Heirloom Pumpkin Bisque by Dawn Dausman**

Ingredients:

2 sm heirloom pumpkin  
4 sm apples  
2 sm sweet onions  
3 md carrots  
2-3 T. olive oil  
salt & pepper to taste

32 oz. chicken broth  
1 c. apple juice  
5-6 sage leaves, crushed and torn  
2 pinches red pepper flakes  
1 pinch cayenne

1 c. heavy cream  
1/8 c. brown sugar  
1 T. ginger  
1 t. cinnamon

Roast pumpkins (after removing seeds), cut side down, at 350 degrees for about an hour (or until knife inserts easily into skin). Remove from oven and allow to cool. Roast apples, onions and carrots tossed in olive oil, salt and pepper at 400 degrees for about 45 minutes or until soft.

Remove pulp from pumpkins and place it, and the roasted apples, onions, and carrots into a Dutch oven. Add 32 oz. chicken stock and stir together. Bring to a boil briefly. Stir in apple juice, crushed sage, red pepper flakes and cayenne. Use an immersion blender to puree entire mixture. To finish, add one cup heavy cream, grated ginger, brown sugar and cinnamon and stir. Salt and pepper to taste.