



Pumpkin Apple Cider Bisque

Ingredients

2T evo

1 lrg white onion

3 carrots peeled and cut into chunks

2 stalks celery

4 apples peeled and cut

2 sprigs thyme

3 lrg potato peeled (or sweet potato)

2 pie pumpkins roasted (or 1.5 large cans puree)

1 qt apple cider reduction (Apple cider reduce to .25 volume)

2c veg stock

1-2c cream

1T red hot

1T work sauce

Chinese 5 spice to taste

7-2-1 to taste

Directions

In a large pot over Medium-high heat add olive oil then sauté carrot, onions celery until transparent.

Add apples, thyme, potato, garlic and sauté until apples begin to fall apart.

Reduce heat to medium and add Pumpkins, Vegetable stock and cider reduction (You can use regular cider but the soup may be watery). Low boil/Simmer until all vegetables are super soft.



Make sure there is a least a ¼ of the pan for headspace then carefully, use an immersion blender and blend until smooth and creamy. Add remaining ingredients. Adjust amount per taste and puree once more with emersion blender to combine