Pumpkin Bisque
Yield: 6-8 oz. portions

- 2 Tbsp. Butter or Margarine
- 15 oz. Pumpkin Pie Filling
- ½ tsp. Salt
- 1/8 tsp. White Pepper
- ¼ tsp. Cinnamon
- ¼ tsp. Nutmeg
- ¼ tsp. Ginger, ground
- ¼ tsp. Allspice
- 2 c. Milk
- 3½ Tbsp. Heavy Cream
- 2½ c. Vegetable Stock

1. Melt butter.
2. Add all other ingredients and mix well.
3. Bring to a simmer-Do NOT boil.
4. Adjust seasoning to taste. Garnish with chopped parsley and/or toasted pumpkin seeds.