



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.