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## Maple-Pumpkin Bisque

### Ingredients:

1/4 cup vegetable oil  
1 large red onion, diced  
3 cloves garlic, minced  
1 med. Pumpkin, flesh only, diced  
1/2 bottle Marsala wine  
1/2 gallon vegetable stock  
1/2 gallon chicken stock  
Cinnamon and nutmeg to taste  
Salt and pepper to taste  
1 pint heavy cream  
2 cups maple syrup

### Directions:

~In large stock pot sauté onions and garlic in oil for 5 minutes.  
~Add pumpkin then sweat for 5 additional minutes.  
~Add Marsala wine and simmer to reduce by half.  
~Once reduced, add both stocks and bring to a boil and continue cooking to reduce by half. At this point the pumpkin should be soft. If not, continue cooking until it is.  
~In food processor puree mixture and add cinnamon, nutmeg, salt and pepper. Add heavy cream and maple syrup.  
~Heat soup on stove if necessary and serve.

### 4-H Camp Whitewood

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