

# PUMPKIN BISQUE

with  
Cranberry  
Harvest  
Crackers

BY KAITLIN HILL

## PUMPKIN BISQUE

SERVES 4

### INGREDIENTS:

- 2 strips of bacon, chopped
- ½ of a medium onion, chopped
- 2 garlic cloves, sliced
- 3 cups of chicken broth
- 15 ounces of pumpkin purée
- ¼ teaspoon of ground nutmeg
- ¼ teaspoon of black pepper
- ½ cup of heavy whipping cream
- 1 handful of parsley, for garnish
- salt, to taste

### DIRECTIONS:

1. Place a large Dutch oven or soup pot over medium heat and add the chopped bacon. Sauté the bacon until it is evenly browned and crisp, about 5 minutes. Remove the bacon with a slotted spoon and transfer to a plate lined with paper towels. Set aside.
2. Next, add the chopped onion to the pot and sauté in the bacon grease, stirring occasionally, until translucent and tender. This will take about 5 minutes. Season the onions with salt.
3. Add the garlic and cook for 1 minute until fragrant.
4. Top the onions and garlic with the chicken broth, pumpkin purée, nutmeg, black pepper and more salt (about a half a teaspoon). Stir to combine. Bring the liquid to a boil and then reduce to a simmer. Simmer for 10 minutes.
5. Turn off the heat and carefully ladle the hot soup into a blender. Purée the soup until completely smooth before returning it to the pot and adding the cream.
6. Cook for 5 additional minutes over medium heat while stirring to incorporate the cream.
7. The soup can be served immediately or stored in an airtight container in the fridge and reheated over low heat.

## CRACKERS

MAKES ABOUT 50 CRACKERS

### INGREDIENTS:

- 1 cup of all-purpose flour
- ¼ cup of almonds
- ¼ cup of cashews
- ¼ cup of pistachios
- ¼ cup of pecans
- ¾ cup of dried cranberries
- ¼ cup of whole flaxseeds
- ¼ cup of brown sugar
- ½ teaspoon of salt
- ¼ teaspoon of baking soda
- 1 cup of whole milk

### DIRECTIONS:

1. Heat oven to 350°F. Grease a 9x5-inch bread pan with butter and line it with parchment paper.
2. In a large bowl, stir together flour, nuts, cranberries, flax seeds, brown sugar, salt, and baking soda.
3. Stir in the milk.
4. Pour the batter into the prepared pan and transfer to the preheated oven.
5. Bake for 45 – 50 minutes until golden brown.
6. Cool the loaf in the pan completely, then transfer it to the freezer for 1 hour.
7. After an hour, preheat your oven to 400°F.
8. Remove the loaf pan from the freezer and the crackers from the pan. Using a serrated knife, cut the loaf into 1/8-inch slices and place them in a single layer on cookie trays lined with parchment.
9. Place the cookie trays in the preheated oven and bake for 7 minutes. Remove the trays from the oven and flip the crackers. Return to the oven to bake for another 7 to 8 minutes or until golden brown and crisp. Let cool.
10. Crackers will stay fresh for up to a week if kept in an airtight container at room temperature.