

Apple, Bacon, Pumpkin *Bisque*

- 1 pound bacon, sliced into 1/4 inch pieces
- 1 sweet onion, chopped
- 2 Granny Smith apples, peeled, cored and chopped
- 1 (29 oz) can unsweetened pumpkin puree
- 4 cups low sodium chicken broth
- 1 cup heavy cream
- 1/2 tsp. ground nutmeg
- 1/4 cup real maple syrup

1. In a large stock pot, cook the bacon over medium heat until crispy. Remove and cool on paper towel-lined plate. Drain grease leaving just 2 tablespoons.
2. Add chopped onions to pot and cook over medium heat 4-6 minutes. Add chopped apples and cook another 4-5 minutes or until onions turn light gold.
3. Add the pumpkin puree and cook for 2-3 minutes. Add broth and bring to a light boil. Simmer on low and cover for 10 minutes allowing apples to soften.
4. Blend with a hand blender until smooth. Add the cream, nutmeg and maple syrup. Season with salt and pepper to taste. Simmer 5-10 minutes. Serve. Top with popcorn and/or reserved bacon bits.

