

CHEF SARA RHODES

## PUMPKIN BRUSCHETTA

5 oz. herb goat cheese, softened  
1/3 cup pumpkin puree  
2 Tbsp. grated Parmesan cheese  
¼ tsp. ground cinnamon  
1/8 tsp. ground allspice  
1 tsp. maple syrup  
salt and pepper to taste  
baguette, sliced on the bias  
cooked, crumbled bacon  
pomegranate seeds  
apple cider drizzle – recipe to follow



Heat the oven to 350 degrees. Place the slices of baguette on a baking sheet and spray lightly with olive oil. You can sprinkle with a little garlic salt if desired. Bake for 10 to 14 minutes. Bread will give in the middle a little.

Mix together the first 7 ingredients in a bowl. Salt and pepper to taste.

Spread the mixture onto the bruschetta and top with the bacon and pomegranate seeds. Drizzle with the apple cider drizzle.

### APPLE CIDER DRIZZLE

3 cups apple cider or juice  
1 12 oz. can of frozen apple juice concentrate  
1/3 cup sugar  
1 cinnamon stick

Mix together in a skillet and simmer until very bubbly and coats the back of the spoon and won't drip down. Cool and refrigerate.