***Butternut Squash Soup***

2 Tbsp butter

¾ C onion, chopped

1 C leek, chopped

6 C WHFF butternut squash, peeled & in chunks

4 C water

1 ½ tsp sea salt

¼ tsp white pepper

In a stock pan, melt butter and saute onion & leek until they are soft. Add squash & water, increase heat and bring to a boil. Once boiling, reduce heat to medium, cover and cook until tender, @20 minutes. Then let rest, uncovered, for 20 minutes. Pour in a blender, liquefy and season with salt & pepper. Serve hot.

***Air Fryer Apple Dessert***

WHFF apples, peeled, cored and sliced

Cinnamon or Pumpkin Pie spice

Honey

In a large bowl, combine apples and your desired spices until the they cover all the apples. Pour the honey over the apples and mix until the apples are lightly coated. Pour the apples into the air fryer basket and spread the apples around so they’re in a single layer. Power on and cook for 7 minutes on 350-400. Serve warm alone or with your favorite vanilla ice cream.

***Sauerkraut & Sausage Stew***

1 lb smoked Polish sausage, cut into ½” pieces

5 medium potatoes, peeled and cubed

2 medium onions, chopped

2 carrots, cut into ¼” slices

3 cans (14. 5 oz) chicken broth

1 (32 ounce) WHFF sauerkraut, rinsed and drained

1 can (6 oz) tomato paste

In a large saucepan, combine sausage, potatoes, onions, carrots, & chicken broth. Bring to a boil, reduce heat, cover and simmer for 30 minutes, until potatoes are tender. Add WHFF sauerkraut and tomato paste, mix well. Return to a boil, reduce heat, cover and simmer 30 minutes longer. To thin out to a soup, add additional water or chicken broth.

***Apple Cider Mimosa***

2 bottles of prosecco (or champagne), chilled
1 gallon WHFF apple cider, chilled
.5 cup granulated sugar
4 tbsp pumpkin spice seasoning
12 slices of apple to garnish

Mix the sugar and pumpkin spice seasoning; dip the top of each champagne flute in water then into the sugar/pumpkin spice mixture to create a flavorful rim for each glass. Garnish each glass with an apple slice. Combine the prosecco and the apple cider, mix well in a punch bowl and allow your guests to serve themselves or pour into prepared glasses.