

Wow your quests with our Apple Pie Potstickers and Butternut Squash Rosemary Ricotta Dip. This unique dish features crispy apple pie potstickers, a delightful, sweet treat, paired with a luxurious dip made from butternut squash soup, creamy ricotta, aromatic rosemary, brown sugar, heavy cream and a drizzle of maple syrup. The harmonious blend of sweet, savory, and herbaceous notes will make this dish your newest crowd pleaser.



Ingredients:

- 4 oz. Gordon Choice Butternut Squash Soup #374850
- 4 oz. Cheesecake Delight #118922
- 10 oz. Ricotta
- 1 oz. Brown Sugar
- · 2 oz. Heavy Cream
- 1 tsp. Cinnamon
- · 1 oz. Maple Syrup
- · Chopped Rosemary
- · 6 Apple Pie Potstickers

Instructions:

- 1. In a bowl, mix the butternut squash soup and cheesecake delight with ricotta, brown sugar, heavy cream, maple syrup, rosemary, and cinnamon until smooth. Blend in a food processor, if necessary.
- 2. Set aside or chill until ready to serve.
- 3. Deep fry the apple pie dumplings and serve warm with the cold dip.

	Product	Description	Code #	Pack Size
	Gordon Choice® Butternut Squash Bisque	Warm up your menu with craveable fall flavor! This velvety bisque is crafted using a rich, butternut squash base blended with milk and whipping cream, then seasoned with a touch of brown sugar and aromatic spices.	374850	2/8 lb.
	Sandridge® Cheesecake Delight	This creamy cheesecake comes ready to transform into your own masterpiece. The velvety blend of cream cheese and tangy sour cream, creates the ideal foundation for a delectable dessert.	118922	2/4.5 lb.



LEGEND: Dairy Free Gluten Free (K) Kosher (V) Vegan (V) Vegetarian











