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## THE BASICS: ABOUT YOU AND YOUR RECIPE

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<b>TITLE OF DISH</b>	<i>Bold Vandal Soup Shooter Combo. Being a brave and bold Vandal leads to out of the box thinking. This led to a new idea of an appetizer soup- the vandal way. Soup shooters! These shooters are paired with an apple bacon grilled cheese slice.</i>
<b>FROM THE KITCHEN OF</b>	<i>Rachael Rager, Sidney Schmidt, and RYANNE ROGERS</i>
<b>TOTAL SERVINGS</b>	<i>10 Servings</i>
<b>SERVING SIZE</b>	<i>1 serving, One 2-ounce soup shooter, and One 1-inch slice sandwich</i>
<b>DIETARY CONSIDERATIONS</b>	<i>Soup is vegetarian, Sandwich can be made meat and dairy free.</i>
<b>WINE PAIRING SUGGESTION</b>	<i>Hells Canyon Winery 2020 Chardonnay Reserve</i>

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## INGREDIENTS FOR: Bold Vandal Soup Shooter Combo

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<b>1 Cup</b>	<i>Cashews</i>
<b>½ Cup</b>	<i>Unsalted Vegetable Stock, Divided</i>
<b>2 Cups</b>	<i>Unsalted Vegetable Stock, Divided</i>
<b>1 (15oz) Can</b>	<i>Pumpkin Puree</i>
<b>1 ½ Cups</b>	<i>Original Applesauce</i>
<b>2 Teaspoons</b>	<i>Salt</i>
<b>½ Teaspoon</b>	<i>Pumpkin Spice</i>
<b>1 Tablespoon</b>	<i>Honey</i>
<b>8 Strips</b>	<i>Bacon</i>
<b>1</b>	<i>Medium Granny Smith Apple</i>
<b>1 Cup</b>	<i>Mozzarella Cheese</i>
<b>4 Slices</b>	<i>Sourdough Bread</i>

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## DIRECTIONS FOR *Bold Vandal Soup Shooter Combo*

<b>NOTE</b>	<i>If using a block of cheese, grate the cheese prior to ensure it is shredded.</i>
<b>STEP 1</b>	<i>Preheat oven to 350°F, once heated place cashews on baking tray and bake for 5-7 minutes or until they appear toasted.</i>
<b>STEP 2</b>	<i>Once done place in food processor and blend until smooth consistency. Add in ½ Cup of vegetable stock and continue blending until well incorporated.</i>
<b>STEP 3</b>	<i>In a medium sized pot on medium heat pour in 2 Cups of vegetable stock and the cashew blend. Cook for 10 minutes stirring occasionally.</i>
<b>STEP 4</b>	<i>Combine the pumpkin puree and applesauce into the pot, and stir in the salt, pumpkin spice, and honey. Let simmer for an additional 15 minutes while stirring occasionally.</i>
<b>STEP 5</b>	<i>While soup is simmering preheat a medium frying pan on medium/high heat and add the bacon strips to cook to your desired crispiness. Remove the bacon from the pan and set aside once fully cooked.</i>
<b>STEP 6</b>	<i>Cut the apple into thin slices (about 1-inch strips) and set aside.</i>
<b>STEP 7</b>	<i>Drain the excess bacon grease from the frying pan. Using the same pan assemble your grilled cheese, making sure to lay the bacon in an even layer lengthwise and the apple as well (or to your desired amount).</i>
<b>STEP 8</b>	<i>Once cheese is melted and the bread is toasted to a nice golden-brown remove from pan and cut into thin strips going against the bacon.</i>
<b>STEP 9</b>	<i>Serve soup in 2 ounce shot glass with a strip of grilled cheese.</i>

## NUTRITIONAL DATA FOR *Bold Vandal Soup Shooter Combo*

<b>CALORIES</b>	<i>282 Calories</i>
<b>TOTAL FAT</b>	<i>14g Saturated Fat 3.7g</i>
<b>CHOLESTEROL</b>	<i>18mg</i>
<b>SODIUM</b>	<i>954mg</i>
<b>TOTAL CARBOHYDRATE</b>	<i>32g Dietary Fiber 3.7g Total Sugars 14.7g</i>
<b>PROTEIN</b>	<i>11g</i>
<b>OTHER DATA</b>	<i>Total Fat DV 17%, Saturated Fat DV 19%, Cholesterol DV 6%, Sodium DV 41%, Total Carbohydrate DV 11%, Dietary Fiber DV 13%</i>

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**OTHER DATA**

*\*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.*

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