# Pumpkin Feta Dip

*A Pepper Bridge Winery Favorite*

adapted from walderwellness.com

## INGREDIENTS

- 8 oz feta, drained from brine
- 1/4 c. plain greek yogurt
- 1 tbsp honey
- 1/2 tsp fresh rosemary, plus more for garnish
- 15oz can pumpkin puree (unsweetened)
- salt & pepper to taste

## PREPARATION

In a food processor, roughly crumb feta and add in greek yogurt, honey, and rosemary. Blend ingredients together for a few minutes until totally smooth, scraping down the sides with a spatula as needed.

Once smooth, add pumpkin puree and blend to combine. Season with salt and pepper to taste.

Garnish with fresh rosemary and another crack of pepper.

NOTES: