

# SATURDAY MARKET

## October 20 Fall Fare Cook-Off Recipe:

### **Sasparilla Pumpkin Cheesecake with Blackberry-Ginger Compote**

Submitted by Soby's Chef Rodney Freidank

Make this recipe in the late Summer or early Fall when fresh blackberries are still available and folks are just starting to think about pumpkins and the beautiful fall harvest that is on the horizon.

#### Crust Ingredients:

2 cups Ginger Snap Crumbs, (about 45 store bought ginger snaps)  
4Tbs Butter, melted  
½ cup Sugar

#### Crust Directions:

Line a 9-inch spring form pan with wax or parchment paper and spray the sides and paper-lined bottom with cooking spray. Wrap the outside of the pan with aluminum foil. Mix the crumbs, melted butter, and sugar together. Press the crumb mixture firmly into the bottom and sides of the pan to make the crust. Set aside until the filling is made.

#### Filling Ingredients:

1 lb Cream Cheese  
1 cup Light Brown Sugar, firmly packed  
2 Tbs Cornstarch  
1 cup Sour Cream  
1½ cup Pumpkin Purée  
4 Eggs  
2 tsp Vanilla  
1 sp Cinnamon  
¼ tsp Nutmeg  
¼ cup Root Beer Schnapps

#### Filling Directions:

Preheat the oven to 350° F. Place the cream cheese, sugar, and cornstarch in a food processor and process until smooth. Scrape down the sides with a rubber spatula and add the sour cream and pumpkin. Add the eggs one at a time scraping the sides after each one. Stir in the vanilla, the spices, and the schnapps. Pour the batter into the prepared crust and place the spring form pan into a large baking pan. Pour water into the baking pan about halfway up cake pan. Bake for approximately 45 minutes or until the cake is set. Remove the pan from the oven and let it cool. Remove the cake from the baking pan and refrigerate until ready to serve.

#### Compote Ingredients:

1 Tbs Cornstarch  
½ cup Sugar  
¼ cup Water  
2 cups Blackberries  
½ tsp Fresh Ginger, peeled and grated

Compote Directions:

Mix together the cornstarch, sugar, and water in a saucepan. Add the berries and ginger to the sugar mixture and stir. Cook over medium heat, swirling the pan occasionally until the mixture has boiled and becomes thick and clear. Remove from the heat and chill until ready to serve.

Finish the Dish:

Once the cake is completely cool, cut it into 8 portions. Serve with the blackberry-ginger compote.