

Pumpkin pie

2 cups pumpkin, cooked
3/4 cup dark brown sugar
1 1/2 cup light cream(3/4 cup milk, 3/4 cup heavy cream)
3 eggs
t. vanilla
1/2 teaspoon salt
teaspoon cinnamon
teaspoon ground ginger
1/2 teaspoon all spice
Prepared 9" Pie shell

Par bake pie shell in oven for 15 minutes

Beat together eggs and brown sugar, add cream, spices and vanilla.

Fold in pumpkin. Bake at 375 for about 45 minutes.

Note: if using canned pumpkin there is no need to cook it.

If using fresh pumpkin, best way to cook it is by steaming.

If you boil it, make sure it's drained real well.

A 4 pound pumpkin yields 4 cups cooked pumpkin.

Pie crust recipe

2 c. flour
t. salt
3/4 c. Crisco
1/4 c cold water

Sift flour and salt. Pull aside 1/3 cup and add to water.

Cut Crisco into remaining flour until little beads form.

Place water mix into middle of dough and pull in with fork. Don't handle too much here.

Roll in ball and cut in half. Makes two crust.

Pumpkin stew

Small pumpkin about 3 #

3 carrots
2 stk celery
Large onion
t.cloves
3 bay leaves
2 qt chicken stock
2 t. chopped rosemary
1/3 cup butter
1/4 cup flour
Salt and pepper

Dice carrots, celery, onions and pumpkin. Sweat carrots, celery and onion in butter. Add pumpkin and garlic. Add flour and cook a minute. Add chicken stock, rosemary and bay leaves along with cloves. Simmer for 1 hour. Adjust with salt and pepper and ginger if desired.

Pumpkin Crème Brulee

qt heavy cream
2/3 c. sugar
1/2 t. cinnamon
1/2 t. vanilla
tsp. allspice
10 large egg yolks
2/3 cup pumpkin puree

Preheat the oven to 350. In a saucepan, combine the cream, and vanilla.

Whisk sugar and egg yolks, mixing until smooth. Add pumpkin, whisking until smooth. Then temper eggs with cream. Whisk all together. Strain the custard, add allspice and cinnamon and pour into ramekins or cassarole. Cook in water bath in shallow pan for 40 minutes. Let cool and then burn sugar on top.

For lower fat: use milk or 1/2 and 1/2 but after tempering eggs, cook custard on stove on low until custard coats the back of the spoon, then strain and bake.

Cranberry Sauce

2/3 c. tawny port
12 oz bag cranberries
1/2 cup water
c. sugar
2T. orange zest

Put port in saucepan on high, add cranberries and cook for one minutes add sugar, water and zest. Boil for 5 minutes and set aside.

Drying and roasting Pumpkin Seeds

To dry: carefully wash pumpkin seeds to remove the clinging fibrous pumpkin tissue. Pumpkin seeds can be dried in a dehydrator at 115 to 120 degrees F for 1 to 2 hours, or in an oven on warm for 3 to 4 hours. Stir them frequently to avoid scorching.

To roast: take dried pumpkin seeds and toss with oil and or salt and roast in a preheated oven at 250 degrees F for 10 to 15 minutes

Pumpkin Polenta

Olive oil
2 clove garlic
½ Sprig Rosemary chopped
Qt milk
2 c. water
salt
cornmeal
c. pureed pumpkin
2T. maple syrup
½ t. allspice
½ cup parmigiano
Tb. butter

Sweat garlic in olive oil, add milk and water, pour coarse cornmeal into milk and water stirring as you add. Cook polenta until pulling away from side of pot. Add rest of ingredients. Let sit.

Pumpkin ravioli

3# pumpkin
1 medium onion
2t chopped garlic
¼ cup butter
½ tsp nutmeg
salt and pepper
¼ c. parmesan
tsp rubbed sage

Cut pumpkin in half, core out seeds and brush with butter.
Bake at 350 for 1 hour
Scoop out meat from squash. Set aside
Saute garlic and onion in butter until light tan.
Coarsely Process squash with onion, garlic and butter. Do not puree.
Make ravioli and fill

Ravioli(pasta Dough)

3 ½ cups flour
4 eggs
1 egg yolk
T. Oil
T. water

Make well in flour on table. In well place rest of ingredients. Pull Flour into middle. Knead until smooth. Adjust with flour and oil.(dough hook in mixer works wonders for kneading)
Weather affects dough.

Flatten with pasta sheeter or rolling pin. and fill ravioli.
Boil for 4 minutes in salted water.