



Gammy's House Recipes

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Roasted Pumpkin

You can only do this with a freshly carved pumpkin! Do not use on a pumpkin that has been carved and sitting out for several days.

To bake a fresh 6 to 7 pound pumpkin, halve the pumpkin crosswise and scoop out the seeds and strings. Place halves, hollow side down, in a large baking pan covered with aluminum foil and add a little water. Bake, uncovered, at 375° for 1 ½ to 2 hours or until fork-tender. Remove. When cool, scrape pulp from shells and puree, a little at a time, in food processor or blender. Mix with a little salt.

To freeze pumpkin puree. Put 1-2 cups in freezer bags along with spices and use in pies.

To use pumpkin puree for recipes: Line a strainer with a double layer of cheesecloth or a flour sack dish towel and let the pumpkin sit to drain out the extra moisture **BEFORE** cooking with it. Pumpkin is very moist, so in order for your recipe to come out correctly, you **MUST** strain it.