

FRESH PUMPKIN PUREE

MAKES 4-6 CUPS

.....

*4-6 Pound pumpkin suitable for eating, such as Sugar Pie**

.....

1. Preheat the oven to 375 degrees.
2. Poke the whole pumpkin all over with a knife and place on a parchment-lined baking sheet.
3. Tent with aluminum foil and bake for 1 – 1 ½ hours* until very tender and starting to lose its shape.
4. When the pumpkin is cool enough to handle, cut in half and remove the seeds and stringy center. Separate the flesh from the skin and puree the flesh in a food processor until smooth. Do this in batches.

*A smaller pumpkin requires less baking time.