



Roasted Pumpkin Puree

Serves 6

This puree can be used instead of canned pumpkin in any recipe: pies, breads, curries, etc.

Ingredients

2 small pie pumpkins

**Available from such vendors as 22 Oaks Garden, Broadfork Farm, Bundy Heirloom Farm, Crumpton Farm, F.J. Medina and Sons, and G. Flores Produce*

Directions

First, preheat the oven to 350 degrees. Cut each of the pumpkins in half and use a spoon to scoop out the seeds and pulp as you would for a jack-o-lantern. You can set the seeds aside in a bowl of water and roast them later with oil, salt, and spices for a snack.

Next, place the pumpkin halves on baking sheets and roast for 45 minutes. If you're using multiple baking sheets, rotate them partway through roasting for even cooking.

When the pumpkins are roasted, wait until they are cool enough to handle and peel the skin off the pumpkins. Place the skinless pumpkin in a food processor in batches and pulse until smooth. You can also mash the pumpkin with a potato masher.

This recipe makes enough for one pie, and can be frozen for later or used right away.