

Freezing Pumpkin or Squash

No need for pumpkin from a can! You can make an amazing tasting pumpkin puree with little or no effort - even in this day and age of fast pace life. Pick out a couple of perfect pie pumpkins. Maybe 3 or 4 while you're at it since you'll be heating up your kitchen with the oven anyway.

- Preheat your oven to 350 degrees. Cut your pumpkin lengthwise or leave it whole and stab it with a knife to supply a vent for the steam to escape.
- If you chose to go the easy route - simply put your whole pumpkins on a tray in the oven with a little water and bake until very soft or until you can insert a fork into the flesh easily. If you cut your pumpkin in half - lay the halves face down on a sheet with a little water and bake until very soft.
- When cooked let the pumpkin cool and scoop out the flesh. Put it through a food mill or food processor. If it is really moist allow it to drain in a colander or sieve.
- Use in place of canned pumpkin in any recipe. If you have any extra - put it in 1/2 or 1 cup amounts in freezer bags and pop it in the deep freeze. Voila!

Spiced Pumpkin Muffins

- 2 cups of flour
- 2/3 cup firmly packed brown sugar
- 1/3 cup of sugar
- 1 tbsp. Baking powder
- 1 tsp. Salt
- 1 tsp. Cinnamon
- 1/4 tsp. Baking soda
- 1/4 tsp. Ginger
- 1/2 cup butter
- 1/2 cup cooked pumpkin
- 1/3 cup buttermilk
- 2 eggs, slightly beaten

Heat over to 400°. In large bowl stir together all ingredients except butter, pumpkin, buttermilk, and eggs. In medium bowl stir together remaining ingredients. Add flour mixture; stir just until moistened. Spoon batter into grease 12 cup muffin pan. Bake for 15 to 20 min. or until lightly browned. Let stand for 5 min.; remove from pan.

Pumpkin Spice Bars

- 4 eggs
- 2 cups of sugar
- 1 cup of vegetable oil
- 2 cups of pumpkin puree
- 2 cups of flour
- 2 tsp. Baking powder

- 2 tsp. Cinnamon
- 1 tsp. Baking soda
- $\frac{1}{2}$ tsp. Salt
- $\frac{1}{2}$ tsp. Ginger
- $\frac{1}{4}$ tsp. Cloves
- Cream Cheese Frosting

Heat oven to 350°. Grease 15.5" X 10.5" X 1 pan. Beat eggs, sugar, oil, and pumpkin. Stir in flour, baking powder, cinnamon, baking soda, salt, ginger, and cloves. Pour batter into pan. Bake 25 to 30 min. or until light brown; cool. Frost bars with cream cheese frosting. Refrigerate any remaining bars.

Pumpkin Butter

- 4 cups pumpkin puree
- $\frac{3}{4}$ cup apple juice
- 2 tsp. Ginger
- $\frac{1}{2}$ tsp. Cloves
- 1 $\frac{1}{2}$ cups sugar
- 2 tsp. Cinnamon
- 1 tsp. Nutmeg

Combine pumpkin, apple juice, spices, and sugar in a large saucepan; stir well. Bring mixture to a boil. Reduce heat, and simmer for 30 min. or until thickened. Stir frequently. Spoon hot pumpkin mixture into hot jars, filling to within $\frac{1}{4}$ inch from the top. Remove air bubbles; wipe jar rims. Cover at once with metal lids, and screw on bands. Process in a boiling water bath for 10 min.

Pumpkin Pie

Ingredients:

- 1 - 9" slightly precooked deep dish pie crust
- 1 - 15 oz. Can of pumpkin or 2 cups of cooked pumpkin
- $\frac{3}{4}$ cup sugar
- 1 $\frac{1}{4}$ tsp. Ground cinnamon
- 1 tsp. Ground ginger
- $\frac{1}{2}$ tsp. Salt
- $\frac{1}{2}$ tsp. Nutmeg
- $\frac{1}{2}$ tsp. Ground cloves
- 3 slightly beaten eggs
- 1 $\frac{1}{4}$ cup milk

Preheat oven to 375°F.

1. Prick thawed pie crust and precook pie crust in oven for ~ 8 minutes or until just before crust begins turning colors.

2. In large bowl combine pumpkin, sugar, cinnamon, ginger, salt, nutmeg, and cloves. Add eggs; beat lightly with a fork until combined. Gradually add milk; stir until combined.
3. Carefully pour filling into pastry shell. To prevent over browning, cover edge of piecrust with foil. Bake in oven for 55 minutes or until knife inserted in center comes out clean. Towards the end of baking remove foil to allow the crust to turn golden brown. Cool on wire rack. Cover and refrigerate within 2 hours.