

This pumpkin can be used in the following recipe. Any extra pumpkin can be frozen into recipe-size containers for later use.

PUMPKIN PREPARATION:

Wash pumpkin thoroughly. Do not peel.

Cut pumpkin into 2-3" slices. Take out any seeds. Lay on baking tray and cover with foil.

Bake at 350 degrees until tender (approx. 1 hour). Take out of oven and cool slightly.

Scrape pumpkin out of skin. Puree in a blender or food processor until fine.

INGREDIENTS:

2 eggs

1/2 tsp. ginger

3/4 cups sugar

1/4 tsp. ground clove

1/2 tsp. salt

12 oz. evaporated milk

1 tsp. cinnamon

2 cups pumpkin

DIRECTIONS:

Combine all of these ingredients in mixer. Blend thoroughly. Pour into a raw pie shell. Sprinkle lightly with cinnamon. Bake for approximately 40 minutes to 1 hour at 375 degrees or until set.