

Savory Stuffed Sugar Pumpkins

Serves 2 as an entree or 4 as a first course

Ingredients

2 sugar pumpkins each 1-1.5 pounds. I look for the smallest ones.

Salt and freshly ground pepper

1/4 pound stale bread or unseasoned stuffing mix, 1/2-inch cubes

1/4 pound cheese, such as Gruyere, swiss, cheddar, or a combination, cut into 1/2-inch cubes

2-4 garlic cloves, chopped

4 slices bacon sliced into cubes and cooked until crisp

1/4 cup snipped fresh chives

1 tbs fresh thyme

1 tsp fresh sage, chopped

1/2 cup heavy cream – more if needed

1/4 tsp nutmeg

Instructions

1. Preheat oven to 350 degrees F.
2. Center a baking rack in the middle of the oven.
3. Line a baking sheet with a silicone baking mat or parchment.
4. Rinse outside of pumpkin to remove any residue and dirt.
5. Take a sharp knife and cut a cap out of the top of the pumpkin. Cut at a degree angle and make the opening large enough to scrape seeds and

loose pulp out of the pumpkin.

Reserve seeds for toasting.

6. Scrape clean inside of the pumpkin and cap, and season well with salt and pepper.
7. Toss bread, cheese, garlic, bacon, and herbs together in a bowl.
8. Season heavy cream with salt, pepper and nutmeg.
9. Combine bread and cream mixtures, mixing well until moist. Add more cream if needed, mixture should be moist, not too wet.
10. Stuff each pumpkin with the bread mixture until slightly overflowing, and place pumpkin caps on top of stuffing.
11. Bake for 1 hour. Remove caps and bake for 15-30 minutes more until pumpkins are done. Pumpkins should be soft to the touch, but not collapsing, when they are done.
12. Ninety minutes usually does it, but it can be sooner depending on pumpkin size.

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