

Pumpkin Puree

Ingredients:

1 small pie pumpkin

Slice the pumpkin in half, horizontally and scoop out the seeds, discard seeds. Lay the 2 halves on a lightly oiled (to prevent sticking) pan inside facing up, with about 1/4 inch layer of water on pan. Roast in a 350F degree oven for about 60-80 minutes (until tender). Scoop out soft pumpkin from the skin and puree in a food processor until smooth. This recipe will keep up to 3 days in the fridge or 3 months in the freezer. Use it to make pie or in other recipes that call for canned pumpkin.

