

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10 a.m. to 6:30 p.m. Mid-June to Labor Day

Stuffed and Roasted Pumpkin

1 3lb pie pumpkin
¼ lb stale bread, cut into ½" cubes
¼ lb Gruyere or Cheddar cheese, cut into ½" cubes
3 garlic cloves, peeled & minced
4 strips bacon, cooked until crisp, drained & diced
¼ cup minced onion
1 Tbsp fresh thyme
⅓ cup heavy cream
Pinch nutmeg

Directions:

Preheat oven to 350 degrees. Carefully cut a cap out of the top of the pumpkin. Remove seeds. Season the inside of the pumpkin generously with salt and pepper. Place on foil lined baking sheet.

In a large bowl, toss the bread, cheese, garlic, bacon, and herbs together, then stuff the mixture inside the pumpkin. In a small bowl, combine cream, nutmeg, and a pinch of salt and pepper. Pour over stuffing inside pumpkin. Put the pumpkin cap in place and bake about 2 hours until the flesh of the pumpkin is tender.



Untiedt's Vegetable Farm, Inc.

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Special Event or Canning Project?