

Stuffed Pumpkin Recipe

Ingredients

- 1-inch bread cubes, garlic ciabatta (1 1/2 pound loaf)
- 4 tablespoons butter
- 2-3 tablespoons olive oil
- 2-3 leeks, washed and chopped
- 3 stalks celery, diced
- 2 peeled, cored apples
- Salt and pepper to taste
- 1 pound sweet or spicy sausage, casings removed
- 1 cup heavy cream
- 1 cup dried raisins
- 1 large pumpkin, cleaned out



To prepare pumpkin:

Carve around the stem as if carving for a jack o' lantern. Save the round top with the stem for the presentation and cover stem with foil.

Clean out the pumpkin perfectly and brush inside and outside of pumpkin with olive oil. Sprinkle with salt and pepper on the inside and roast in a 350F oven, on a cookie sheet lined with parchment paper for about 1 hour.

Remember, you want the pumpkin to hold its shape so it can be used as a serving bowl! While pumpkin is roasting, prepare the stuffing. (Note -The stuffing can be done the day before and filled into the pumpkin when ready to bake that morning.)

Stuffing Directions

Preheat the oven to 300 degrees F. Place the bread cubes in a single layer on a sheet pan and bake for 7 minutes. Raise the oven temperature to 350 degrees F. Remove the bread cubes to a very large bowl.

Meanwhile, in a large saute pan, melt the butter and oil and add the leeks, celery, apples, salt and pepper. Saute over medium heat for 10 minutes, until the vegetables are softened. Add to the bread cubes.

In the same saute pan, cook the sausage over medium heat for about 10 minutes, until browned and cooked through, breaking up the sausage with a fork while cooking. Add to the bread cubes and vegetables.

Add the cream and the raisins to the mixture, mix well, and spoon into prepared pumpkin. Place stuffed pumpkin back into oven, raise temperature to 350F and heat through about 45 minutes.

Remember, the pumpkin has already been cooked and so has the stuffing. You're just heating all while the turkey is resting! Let sit about 10 minutes after taking from oven and very carefully, with two heavy spatulas, place under pumpkin and transfer to serving dish.

Good luck!!

Recipe from: <http://www.modernmom.com/9a4cb744-3b3e-11e3-be8a-bc764e04a41e.html>