

## **Stuffed Pumpkin**

**Source:** Pat Robbins      **Prep/Cook time:** less than 3 hours

### **INGREDIENTS:**

1 small sugar pumpkin 8" in diameter – use 2 sugar pumpkins if smaller  
1 lb extra lean ground beef  
1 lb ground pork (unseasoned)  
1 large onion (chopped)  
1/3 C water  
2 tsp poultry seasoning  
Salt & pepper to taste  
12 saltine or Ritz crackers finely crushed

### **DIRECTIONS:**

Cut lid of pumpkin (make a notch on pumpkin and cover for easy replacement), remove seeds and stringy goo & discard (pumpkin seeds can be baked separately if you like them, but that is another recipe). Put lid back on pumpkin & set aside.

In pot mix ground beef, ground pork, chopped onions, seasonings and water. Cook till meat is no longer pink. Add crackers to absorb liquid (add more if still too wet) - mash with potato masher. Adjust seasoning to taste.

Add meat mixture to pumpkin. Place pumpkin in pie pan, add about 1" of water & bake 2 hours at 350° F or till pumpkin is golden brown & pieces break easily with a fork.

Remove from oven & place on table. Dish out meat & scrape the cooked pumpkin off shell & serve - with mashed potatoes, peas, black olives & cranberry sauce. A white wine is very complimentary.

Left-over pumpkin & meat can be used in several ways:

1. Just put on plate & reheat in microwave
2. Layer in a casserole dish & cook in oven (Meat, then pumpkin, then potatoes, dot with butter & bake at 350° F till warm)
3. Make sandwiches: butter bread, then spread meat on bread, then top with pumpkin (salt/pepper lightly), cover with another slice of bread & enjoy.