



Home on the Range

Don't Squash Pumpkin Indulgences

This year, bright orange colorful roadside displays of pumpkins often include mounds of green, purple, red and striped varieties in all sizes and unique shapes.

In the past, neck pumpkins, butternut, and Hubbard squashes were considered reliable for tasty pumpkin dishes. But more and more varieties are being added.

Pumpkin and squash can be cooked in a variety of ways. One of the easiest, is to split the pumpkin or squash, turn it upside down in a shallow baking dish with a little water and bake or microwave until tender. Discard seeds and stringy flesh. Scoop out the cooked flesh and mash or put into the blender until smooth.

The mashed pumpkin can be used interchangeably with recipes calling for canned pumpkin.

Don't limit pumpkin to dessert recipes. Bill Scepansky, corporate chef for Kegel's Produce, Lancaster, perfected recipes for spaghetti squash for a main dish, and a soup recipe using Hubbard squash.

STREUSEL-TOPPED PUMPKIN PIE

15-ounce can pumpkin
14-ounce can sweetened condensed milk (NOT evaporated)
1 egg
1 1/4 teaspoon ground cinnamon
1/2 teaspoon ginger
1/2 teaspoon nutmeg
1/2 teaspoon salt
1 graham cracker pie crust
1/4 cup firmly packed brown sugar

2 tablespoons flour
2 tablespoons cold butter
3/4 cup chopped walnuts
Preheat oven to 425 degrees. With mixer or wire whisk, beat pumpkin, sweetened condensed milk, egg, 3/4 teaspoon cinnamon, ginger, nutmeg, and salt. Pour into crust.

Bake 15 minutes. Meanwhile, combine sugar, flour, and remaining 1/2 teaspoon cinnamon; cut in butter until crumbly. Stir in walnuts. Remove crust from oven; reduce heat to 350 degrees. Sprinkle streusel mixture over pie.

Bake 40 minutes or until set. Cool. Serve warm at room temperature. Refrigerate leftovers.

Top with whipped cream.
Kathy Zimmerman
Lancaster County
Dairy Ambassador

PUMPKIN DESSERT

1 1/2 teaspoons cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1 1/2 cups sugar

4 tablespoons flour
4 eggs
4 cups pureed cooked pumpkin
3 cups milk

Topping:
18 1/4-ounce box yellow cake mix
1/2 cup butter, melted

In a bowl, beat the first six ingredients. Add pumpkin and milk; mix well. Pour into a greased 9x13-inch pan. Sprinkle cake mix evenly over top. Drizzle with butter. Bake at 350 degrees for 45-50 minutes or until set.

Delicious served with ice cream.

J. Martin
Lititz

FROSTED PUMPKIN CAKE

1 cup sugar
2 large eggs
1 cup pumpkin
1/2 cup vegetable oil
1 cup flour
1 teaspoon cinnamon
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
3/4 cup confectioners' sugar
1/4 cup cream cheese
2 tablespoons butter, softened
1/2 teaspoon vanilla
Preheat oven to 350 degrees. Grease 9-inch square pan.

In bowl with mixer, beat sugar and eggs. Beat in pumpkin and oil. Add flour, cinnamon, baking soda, baking powder, and salt.

Pour batter into prepared pan. Bake 25-30 minutes until toothpick inserted in center comes out clean. Cool.

Prepare icing. In bowl with mixer, beat together confectioners' sugar and remaining ingredients until fluffy. Ice cake.

This recipe originated in an Ohio bake shop.

Debbie Reynolds
Wrightsville

PUMPKIN CHIP MUFFINS

1/2 cup butter
1 1/2 cups flour
1 cup granulated sugar
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
2 eggs
1 cup pureed, cooked pumpkin
1 cup cinnamon chips
Preheat oven to 350 degrees.

Cream butter and sugar. Add eggs, dry ingredients, and pumpkin, mixing well after each ingredient. Fold in cinnamon chips. Grease muffin tins or use paper liners. Bake at 350 degrees for 20-23 minutes.

Amber Hollowell
Berks County
Alternate Princess

SPAGHETTI SQUASH GRATIN WITH TOMATO, BASIL, PARMESAN

1 spaghetti squash
2 tablespoons vegetable oil
2 medium onions, diced
1 clove garlic, minced
1 cup tomato, peeled, seeded, diced
1 1/2 cups Parmesan cheese, shredded
1/2 cup bread crumbs, dried
1/4 cup basil, chopped
Salt, to taste
White pepper, to taste
1 egg, beaten

Preheat oven to 400 degrees. Halve squash, scoop out seeds and place cut side down in a pan large enough to hold the squash. Add 1/4-inch water to pan, rub skin with oil and roast until all the flesh is tender and can easily be scraped into thin, spaghetti-like strands using a fork. Place strands in a mixing bowl and discard skin. Set bowl aside. In a large, non-stick pan, in 1 tablespoon vegetable oil, carefully caramelize the onion until browned with a sweet aroma. Add garlic and cook briefly.

Add diced tomato and heat through. Fold onion mixture into squash along with basil and 1 cup cheese. Season to taste with salt and pepper.

Fold in beaten egg. Heat remaining oil in the non-stick pan. Pour squash back into the non-stick pan and press with a spatula to create a dense even layer. Cook on the stove, over medium high heat, until the bottom is beginning to brown. Place in oven and bake until the bottom has developed a crisp crust. Remove the pan from the oven and using a plate to invert the mixture, carefully flip the squash in one piece and slide into the pan.

Mix the remaining cheese with the bread crumbs and sprinkle mixture over the top of the squash. Place back into the oven and bake until the bottom is crisp and the cheese-breadcrumb mixture is browned. Remove from the oven, unmold onto a cutting board, and cut into eight even wedges.

Bill Scepansky
Kegel's Produce

BLUE HUBBARD BISQUE

4 cups Blue Hubbard squash, cooked
1 Spanish onion, diced
1 sprig thyme, fresh
2 cloves garlic, slivered
1 quart rich veal stock
1/2 teaspoon ground cinnamon
1 pinch ground nutmeg
1/2 teaspoon ground ginger
1 tablespoon honey
1 cup heavy cream
1 tablespoon salt
1 teaspoon white pepper

Preheat oven to 350 degrees. Halve squash, scoop out seeds and place cut-side down in a pan large enough to hold the squash. Add 1/4-inch water to pan, rub skin with olive oil and roast at 350 degrees until flesh of squash is tender. Cool slightly, then scoop out the flesh and set aside.

In a heavy bottomed pot, over low heat, in the olive oil, slowly heat the onion and garlic until soft and translucent. Add the spices. Add thyme and squash and cook a few minutes over low heat to marry flavors and caramelize slightly. Add veal stock and honey, carefully bring to a boil. Reduce heat to simmer. Cook 10 minutes, stirring often



You've heard of pumpkin pie, but have you tried Pumpkin Cheesecake?

so as not to burn. Remove from heat. In a food processor or blender, only filling halfway at a time, carefully puree soup in batches until smooth. Once all the soup is pureed, pour the contents back in the pot, return to the heat and add cream. Bring the soup back to a simmer. Adjust seasonings with salt, pepper,

and more spice if needed. Garnish with a dollop of unsweetened whipped cream flavored with the same spices as above and an orange-herb gremolata made from a mixture of chopped orange zest, fresh chives, and toasted pumpkin seeds.

Bill Scepansky
Kegel's Produce

Featured Recipe

Dazzle family and friends with luscious pumpkin desserts. Today's collection of recipes are winners whenever they are served, and also will make a spectacular addition to your any meal.

Cook pumpkin from one of the many varieties of fresh pumpkins available at farm markets during the fall season, or purchase canned pumpkin for year-round use.

This recipe for Pumpkin Roll, pictured on page B2, is available from Libby's, which sells canned 100 percent pure pumpkin. For more pumpkin recipes, check out the Website Very-BestBaking.com.

PUMPKIN ROLL

Cake:
Powdered sugar
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon salt
3 large eggs
1 cup granulated sugar
3/4 cup Libby's 100 percent pure pumpkin
1 cup chopped walnuts (optional)

Filling:
8-ounces cream cheese, softened
1 cup sifted powdered sugar
6 tablespoons butter, softened
1 teaspoon vanilla extract
Powdered sugar

Preheat oven to 375 degrees. Grease 15x10-inch jelly roll pan, line with wax paper. Grease and flour paper. Sprinkle towel with powdered sugar; set aside.

Combine flour, baking powder, baking soda, cinnamon, cloves, and salt in a small bowl. Beat eggs and sugar in a large bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with nuts.

Bake 13-15 minutes or until top of cake springs back when needed. Immediately loosen and cake onto towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack.

Beat cream cheese, powdered sugar, butter, and vanilla in small bowl until smooth. Carefully unroll cake, remove towel. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap; refrigerate at least one hour. Sprinkle with powdered sugar before serving. Makes 10 servings.

Recipe Topics

If you have recipes for topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients, and clear instructions with each recipe you submit. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

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