

SAVOUR

Versatile pumpkin great for desserts

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flour mixture, mix well. Stir in nuts and raisins. Drop 1/4 cup dough onto greased baking sheet; spread into 3-inch circle or oval. Repeat with remaining dough.

Bake in preheated 350 F oven for 14 to 16 minutes or until cookies are firm and lightly browned. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Decorate with icing, morsels, candies, raisins or nuts.

- 1/4 cups chopped onion
- 1/2 cup minced shallot
- 4 garlic cloves, minced
- 1 tbs plus 2 tsp ground cumin
- 1 tsp salt
- 1/2 tsp freshly ground black pepper
- 1/2 stick (1/4 cup) unsalted butter
- 4 cups beef broth
- a 16-ounce can pumpkin puree (about 1 1/2 cups)

- 1/2 cup dry sherry
 - 1/2 pound cooked ham, diced into 1/8-inch pieces
 - 3 to 4 tbs sherry vinegar
- Garnish:**
- sour cream and coarsely chopped, lightly toasted pumpkin seeds
- In a food processor coarsely puree beans and tomatoes.
- In a 6-quart heavy kettle cook onion, shallot, garlic, cumin, salt, and pepper in butter

over moderate heat, stirring, until onion is softened and beginning to brown. Stir in bean puree. Stir in broth, pumpkin, and sherry until combined and simmer, uncovered, stirring occasionally, 25 minutes, or until thick enough to coat the back of a spoon.

Just before serving, add ham and vinegar and simmer, soup, stirring, until heated through. Season with salt and pepper.

Serve soup garnished with sour cream and toasted pumpkin seeds.

— *Gourmet Magazine*

Be a Big Brother



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Pumpkin Cheesecake

Makes 16 servings

Crust:

- 1 1/2 cups graham cracker crumbs
- 1/3 cup butter or margarine, melted
- 1/4 cup granulated sugar

Cheesecake:

- 3 packages (8 ounces each) cream cheese, softened
- 1 cup granulated sugar
- 1/4 cup packed light brown sugar
- 2 eggs
- 1 3/4 cups (15-ounce can) or fresh puree pumpkin
- 2/3 cup carnation evaporated milk
- 2 tbs cornstarch
- 1 1/4 tsp ground cinnamon
- 1/2 tsp ground nutmeg

Topping:

- 2 cups (16-ounce container) sour cream, at room temperature
- 1/3 cup granulated sugar
- 1 tsp vanilla extract

For crust:

Combine graham cracker crumbs, butter and granulated sugar in medium bowl. Press onto bottom and 1 inch up side of 9-inch springform pan. Bake in preheated 350 F oven for 6 to 8 minutes (do not allow to brown).

Cool on wire rack 10 minutes.

For cheesecake:

Beat cream cheese, granulated sugar, and brown sugar in large mixer bowl until fluffy. Beat in eggs, pumpkin and evaporated milk. Add cornstarch, cinnamon and nutmeg; beat well. Pour into crust.

Bake at 350 F for 55 to 60 minutes or until edge is set but centre still moves slightly.

For topping:

Combine sour cream, granulated sugar, and vanilla extract in small bowl; mix well.

Spread over surface of warm cheesecake. Bake at 350 F for 5 minutes. Cool on wire rack and chill for several hours or overnight. Remove side of springform pan.

Black Bean Pumpkin Soup

Makes about 9 cups

- 3 15 1/2-ounce cans black beans (about 4 1/2 cups), rinsed and drained
- 1 cup drained canned tomatoes, chopped

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