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A Very Local Pumpkin Pie

All ingredients but the spices in this delicious pumpkin pie are from Indiana. The recipe is an adaptation of the Vermont Maple Pumpkin Pie/Pudding recipe from "The Official Vermont Maple Cookbook". Don't save this delicious treat just for Thanksgiving—it's great anytime during squash season.

2 cups cooked and pureed local pumpkin, butternut or pink banana squash *
¾ cup Weber's pure Indiana maple syrup
1 ½ cups Trader's Point milk
2 local eggs, lightly beaten
1 teaspoon cinnamon
½ teaspoon freshly grated nutmeg
1 tablespoon New Rinkle Bread flour
1 teaspoon salt
1/8 teaspoon powdered ginger

One unbaked pie shell made with local flour and local lard, if making pie.

Preheat oven to 350 degrees F

Line a mesh strainer with a paper coffee filter and place the pumpkin/squash puree in the filter. Place the strainer over a bowl, cover with plastic wrap, and put it in the refrigerator to drain overnight (8-24 hours). When you are ready to make the pie or pudding, measure out 1 1/3 cups of the drained pumpkin/squash and use that in the recipe. Save any leftover puree for another use such as muffins or soup.

In a large mixing bowl, blend the pumpkin or squash, syrup, milk and eggs until thoroughly combined.

Add the remaining ingredients and stir to thoroughly incorporate them into the wet mixture.

Pour into an unbaked pie shell or eight half cup oven safe ramekins. If you are using ramekins, place them on a baking sheet to make it easier to get them in and out of the oven.

Place the pie or puddings in the oven and bake the pie for 45 minutes and the puddings for 35 minutes or until the filling is just a bit firm in the middle.

Remove from oven and cool completely before serving.

Refrigerate leftovers (if there are any).

Serves 8.

* To make fresh pumpkin or squash puree, heat the oven to 400 degrees. Line a rimmed baking sheet with non-stick foil and spray it with cooking spray. Cut a sugar/culinary pumpkin or squash in half and remove the seeds and stringy interior (ornamental pumpkins will not work for the recipe—be sure to buy a sugar pumpkin, sometimes referred to as a pie pumpkin, for culinary use).

Lay the pumpkin/squash halves cut side down on the foil and spray the skin side of the pumpkins/squash with cooking spray. Bake for 45 minutes or until the pumpkins/squash can be easily pierced with a fork. Remove from the oven and let the pumpkins/squash cool completely. Scoop out the pulp and puree in a food processor. You should get a cup of puree for every pound of pumpkin/squash.

Victoria Wessler