

Pumpkin Puree

Serves 6-8

Roasting your own pumpkin for puree is simple and rewarding. The taste is impressive too – and you get instant bragging rights.

Ingredients

1 sugar pumpkin (3 1/2 to 4 pounds)

Directions

Preheat oven to 400 degrees. Snap off the pumpkin's stem and halve the gourd lengthwise. With a spoon or melon baller, remove seeds and rinse for roasting or discard.

Place pumpkin halves cut-side down on a large rimmed baking sheet. Roast until tender, about 1 hour.

When cool enough to handle, scoop out cooked pumpkin flesh; discard skin. Transfer pumpkin flesh to a food processor; process until smooth.

Set a colander in a large bowl and line with a double-layer of cheesecloth. Place pumpkin puree in cheesecloth. Cover with plastic wrap and place in refrigerator to drain, at least 4 hours, and up to 3 days.

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