



BUTLER'S FRESH PUMPKIN PULP

Slice the Pumpkin in half and clean out all the seeds and membrane.

To Bake: Put halves, cut side down in a baking dish. Bake for 45-50 minutes in a 325° oven. Allow to cool. Peel off the skin and put the pumpkin flesh in a blender, food mill, food processor or you can even just mash it with a potato masher.

To Boil: Cut your pumpkin into pieces. Put the pieces into a large saucepan, cover with water and cook until fork tender. Drain, allow to cool, peel and process as described in baking process.

You now have the pulp to make all sorts of pies, breads, cookies and other delicious creations! Once processed, you can also put your pumpkin pulp in freezer safe containers or bags and freeze it for three to six months.

From the Kitchen of Mrs. Butler

www.butlersorchard.com