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Pumpkin Panache

By Susie Iventosch



A variety of winter squash can be substituted for the mini pumpkins. Clockwise from top: Sugar Pie pumpkin, yellow mini pumpkin, Delicata or Honey Boat squash, orange Acorn squash (in center), Jack Be Little pumpkin, Sweet Dumpling Squash Photo Susie Iventosch



Stuffed pumpkins Photo Susie Iventosch

Those darling Jack Be Little mini pumpkins used for fall table decorations are actually really delicious baked and stuffed. And, they make a beautiful color accent on a holiday plate. Like most squash, they are tough to cut through when raw, but when baked are easily cut and hollowed out to make room for the stuffing. Because these little guys are so small, they are especially awkward to handle with a sharp knife, so it's best to bake them whole before attempting to cut through them.

The bright orange color is perfect for Thanksgiving, but if you already have yams or carrots on the menu, you can always use the white and yellow Tiger pumpkins, mini round Sweet Dumpling squash, Acorn squash, or small oval Delicata Honey Boat squash instead. (These are also delicious filled with creamed arugula or spinach.)

The mini pumpkins are still available in some markets. Lunardi's and Whole Foods still have a small supply, but once they are gone, look for the baby sugar pie pumpkins or any of the previously mentioned squash to use in this recipe. The smallest sugar pie pumpkins or squash will serve two people, where the mini pumpkins serve just one. You'll want to select the very smallest pumpkins you can find for this recipe, so the size is just right for one or two people. Check out your local farmers' market, too, for a good variety of winter squash.



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