



PUMPKIN BUTTER

2 cups tender roasted pumpkin pulp
1/3-1/2 cup dark brown sugar, or to taste
2-3 tablespoons butter
½ to 1 teaspoon pumpkin pie spice or a combination of cinnamon, nutmeg, cloves, ginger
¼ teaspoon salt

Place warm pumpkin pulp in food processor, blender, or food mill. (If using food mill, push the pulp through the sieve and place in a bowl.) (Some people add ½ cup peeled, cooked apples to this recipe.) Add remaining ingredients and pulse until the consistency is smooth. You might wish to start with smaller amounts, adding more to taste. Place the pumpkin butter in small sterilized containers to freeze for later use. Makes about 2 ½ cups.

*You could substitute local honey or sorghum for the sugar.

*While I have seen canned pumpkin butter in gift shops, pumpkin is a low-acid food (as opposed to fruit jams, jellies.) Canning this product is **dangerous unless using a pressure canner**. This was confirmed by the USDA website and by Martha DeCampos, Family and Consumer Science Agent from the Jefferson County Cooperative Extension Service.*