

PUMPKIN PRIZE-WINNERS

Traditional and Trendy



From deep in the heart of "Pumpkin Country" comes a selection of prize-winning pumpkin recipes to please tradition-lovers and trend-setters alike. They're gathered from the Pumpkin Cookery Contest, one of the highlights of a fall festival celebrating the pumpkin harvest in America's Midwest.

Each year as the contest judges taste, jot notes and deliberate over the mouth-watering array of pumpkin recipe entries, one unanimous agreement is reached—there's practically no end to the taste-tantalizing dishes that can be made with canned solid-pack pumpkin. This deliciously versatile vegetable, so rich in Vitamin A, also provides significant amounts of other vitamins and minerals like niacin and iron.

For fall-through-winter enjoyment, traditionalists will favor the FAMOUS PUMPKIN PIE, easily varied with a delectable new topping, ZESTY ORANGE GLAZE. Or savor Amy Moulton's PUMPKIN TEA BREAD, studded with nuts and kept nicely moist with fresh grated zucchini. This special bread makes a fine "table" gift as well, sliced and spread with a creamy cheese filling—all ready for holiday snacks. Linda Grimm shares her prize-winning recipe, PUMPKIN WAFER DESSERT, which pairs a fluffy pumpkin chiffon filling with crisp chocolate wafers; unusual sounding, but unusually good! Another trend-setter is PUMPKIN QUICHE, Ruth Kaiser's prize-winning entrée for brunch or lunch. The delicate flavor of pumpkin is a subtle accent in the flavorful cheese-custard filling, with bits of crisp bacon and onion for zest.

Why not share in the pleasures of these delightful food ideas from "Pumpkin Country"? Although prizes may not come your way, praises surely will!

CANNED PUMPKIN

IS AVAILABLE IN THESE STYLES & SIZES

Solid Pack Pumpkin
 16 oz. size for one 9" pie
 29 oz. size for two 9" pies

Pumpkin Pie Mix
 (already sweetened and spiced)
 30 oz. size for one 9" pie

FAMOUS PUMPKIN PIE

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| 2 eggs, slightly beaten | 1/2 teaspoon ground ginger |
| 1 can (16 oz.) Solid Pack Pumpkin | 1/4 teaspoon ground cloves |
| 3/4 cup sugar | 1 can (13 fl. oz.) evaporated milk OR 1-2/3 cups half 'n half |
| 1/2 teaspoon salt | 1 9" unbaked pie shell with high fluted edge |
| 1 teaspoon ground cinnamon | |

Preheat oven to 425°F. Combine filling ingredients in order given; pour into pie shell. Bake 15 minutes. Reduce temperature to 350° and bake an additional 45 minutes or until knife inserted near center of pie comes out clean. Cool; garnish, if desired, with whipped topping or the following glaze. Yields one 9-inch pie.

ZESTY ORANGE GLAZE

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| 1/2 cup sugar | 3/4 cup orange juice |
| 2 tablespoons corn starch | 2 tablespoons thinly shredded orange peel |

In saucepan, combine sugar and corn starch; mix well. Gradually add orange juice. Cook until clear and thickened, stirring occasionally. Add orange peel. Cool slightly. Spoon over cooled pie. Chill until serving time.

PUMPKIN WAFER DESSERT

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| 1 can (16 oz.) Solid Pack Pumpkin | 1/2 teaspoon ground cinnamon |
| 1 cup firmly packed brown sugar | 1/2 teaspoon ground ginger |
| 4 egg yolks | 1/2 teaspoon ground nutmeg |
| 2 envelopes unflavored gelatin | 2/3 cup milk |
| 1/2 teaspoon salt | 2 cups whipping cream, whipped |
| | 1 package (8-1/2 oz.) crisp chocolate wafers |

In large saucepan, combine pumpkin, sugar, egg yolks, gelatin, salt, cinnamon, ginger and nutmeg; mix well. Gradually add milk, stirring until blended. Cook over medium heat until mixture boils, stirring occasionally. Chill until slightly thickened. Fold in whipped cream. Line bottom of lightly-oiled 9 X 13 X 1-1/2-inch pan with wafers. Pour 1/2 pumpkin mixture over wafers; repeat layers. Top with final layer of wafers; Chill until set. Cut into squares. Yields 12 servings.

PUMPKIN TEA BREAD

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| 1 cup Solid Pack Pumpkin | 2 cups flour |
| 1 cup grated zucchini | 1 teaspoon baking soda |
| 3/4 cup sugar | 1/2 teaspoon baking powder |
| 2 eggs | 1/2 teaspoon ground cinnamon |
| 1/4 cup oil | 1/4 teaspoon salt |
| 1/4 cup melted butter or margarine | 1/2 cup chopped pecans or walnuts |

Preheat oven to 350°F. In large bowl combine pumpkin, zucchini, sugar, eggs, oil and margarine; mix well. In separate bowl, combine flour, baking soda, baking powder, cinnamon and salt. Add dry ingredients to pumpkin mixture, mixing only until flour is moistened. Stir in nuts. Spoon into well greased 9 X 5 X 3-inch loaf pan. Bake 60 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Yields 1 loaf.

CREAMY CHEESE FILLING

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| 1 package (3 oz.) cream cheese, softened | 3 tablespoons margarine or butter, softened |
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Combine ingredients. Beat until light and fluffy, with wooden spoon or electric mixer at medium speed. Spread between slices of Pumpkin Tea Bread.

PUMPKIN QUICHE

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| 1 can (16 oz.) Solid Pack Pumpkin | 2 eggs, slightly beaten |
| 1/2 pound bacon, cooked, crumbled | 1 can (13 fl. oz.) evaporated milk |
| 1/4 cup finely chopped onion | 1/2 cup grated Parmesan cheese |
| 1/4 cup chopped green pepper | 2 tablespoons flour |
| 1 jar (2-1/2 oz.) sliced mushrooms, drained | 1 10" unbaked pie shell |

Preheat oven to 375°F. Combine pumpkin, bacon, onion, green pepper, mushrooms and eggs; mix well. Gradually add milk, stirring until blended. Toss cheese with flour. Fold into pumpkin mixture. Pour into pie shell. Bake 60 minutes or until knife inserted near center of pie comes out clean. Yields 10-12 servings.

*Quiche filling may be baked in 2 regular 9" frozen pie shells. Place cookie sheet on lowest oven rack; preheat oven and cookie sheet to 375°F. Divide pumpkin mixture in half. Pour into 2 frozen pie shells. Bake 50 minutes or until knife inserted near center comes out clean. After baking and cooling, unused quiche may be wrapped securely and frozen. To serve, thaw, unwrap and bake at 300°F. until heated through.