

Pumpkin Chowder



 Servings: 8

 Prep: 10 min.

 Cook Time: 1 hr.

INGREDIENTS

1/3 TBSP EXTRA-VIRGIN OLIVE OIL
2 LEEKS
3 LARGE GARLIC CLOVES
2 MEDIUM BELL PEPPERS
2 1/4 LB PUMPKIN
1 1/2 TSP CHOPPED FRESH MAJORAM

1/4 TSP CRUSHED RED PEPPER
2 BAY LEAVES
1/4 TSP SALT
1/4 TSP FRESHLY GROUND BLACK PEPPER
1 1/4 CUP FROZEN CORN
6 CUP VEGETABLE BROTH

DIRECTIONS

1 Heat olive oil in a large pot or Dutch oven over medium heat.

2 Add leeks and cook until very soft, for about five minutes. Add garlic and cook for about 2 minutes. Stir in

Pumpkin Chowder

the green peppers, reduce heat to medium-low, and cook until peppers soften, about 8 more minutes.

3 Add the remaining ingredients and cook until pumpkin is tender, about 30 minutes.

Pumpkin Dessert



Servings: 16



Prep: 10 min.



Cook Time: 45 min.

INGREDIENTS

CRUST

- 1 PACK YELLOW CAKE MIX
- 1/3 CUP UNSALTED BUTTER,
MELTED
- 1 LARGE EGG

TOPPING

- 1/2 CUP WHITE SUGAR
- 1/4 CUP COLD UNSALTED
BUTTER, CUBED
- 3/4 CUP CHOPPED WALNUTS

FILLING

- 1 29 OZ CAN PUMPKIN
PUREE
- 2/3 CUP MILK
- 1/2 CUP BROWN SUGAR
- 3 LARGE EGGS
- 2 TBSP PUMPKIN PIE SPICE

PREPARATION

1 Preheat the oven to 350°F. Lightly grease a 9x13-inch baking dish.

2 Make crust: Transfer 1 cup cake mix to a small bowl;

Pumpkin Dessert

set aside for topping. Place remaining cake mix in a bowl with melted butter and egg; mix until well blended. Spread mixture into the bottom of the prepared baking dish.

3 Make filling: Combine pumpkin puree, milk, brown sugar, eggs, and pumpkin pie spice in a large bowl; mix well and pour over crust.

4 Make topping: Add white sugar and cubed butter to the reserved cake mix; use a pastry blender to mix until mixture resembles coarse crumbs. Sprinkle over pumpkin mixture, then scatter chopped walnuts over top.

5 Bake in the preheated oven until top is golden brown, 45 to 50 minutes.

Harvest Punch



INGREDIENTS

6 CUP ICE
½ GALLON APPLE CIDER
1 750ML BOTTLE PROSECCO
1 CUP VODKA
2 12OZ CAN GINGER BEER

3 APPLES, SLICED
2 ORANGES, WEDGED
8 CINNAMON STICK
CINNAMON SUGAR RIM

PREPARATION

1 In a large punch bowl, add ice. Pour in apple cider, Prosecco, vodka, and ginger beer. Add apples, oranges, and cinnamon sticks.

2 Using an orange slice, wet rim of glasses, then dip into cinnamon sugar, turning to coat. Serve punch in rimmed glasses.