

P Buckley Moss



Pickled Pumpkin

INGREDIENTS:

- 1-1/2 cups sugar
- 1-1/2 cups apple cider vinegar
- 4 cups pumpkin, peeled and cut into bite-size cubes
- 2 sticks cinnamon
- 10 whole cloves

DIRECTIONS:

Steam pumpkin until barely tender, about 10 minutes (don't let the pumpkin touch the boiling water or it will get mushy). Drain thoroughly and set aside.

In a saucepan, combine sugar, vinegar, cinnamon, and cloves and simmer, covered, for 20 minutes. Add pumpkin, return to a simmer, cover, and cook for 3 minutes more. Remove pan from heat and leave the pumpkin in the syrup; refrigerate for 24 hours.

Heat mixture to simmering and cook 5 minutes. Remove spices and pack pumpkin into sterilized jars.

Fill with syrup. Seal and process 10 minutes in a boiling water bath.

YIELD: Makes about 3 pints.

Recipe from *The Old Farmer's Almanac*

