

Food for the Body, Food for the Soul

Family Favorite Recipes from the St. Lad's Faith Community

*Our Dear Heavenly Father, we thank You for this food.
Feed our souls on the bread of life and
help us to do our part in kind words and loving deeds.
We ask in Jesus' name. Amen.*

Stuffed Pumpkin

From the kitchen of Bill DuBre

1 small to medium Pumpkin
1 stick unsalted butter, melted
1 1/2 lbs ground meat or Lou's hot sausage
3-4 slices of dry bread or 1 package of stuffing mix
1 small onion, cut up
1/2 cup chicken broth
1 can sliced water chestnuts
1 8oz. bag shredded sharp cheese or any cheese you like
A small amount of olive oil or cooking oil for basting the pumpkin.
You can also use 1 bag of frozen green beans or corn or peas

SET OVEN AT 350

Remove seeds from pumpkin. Brown ground meat or sausage, drain. Add bread, onion, salt, pepper and water chestnuts. Moisten with chicken broth.

Pour melted butter inside pumpkin, moving around inside.

Pack lightly with stuffing and meat mixture. Put top on. Put oil on paper towel and rub outside of pumpkin.

Bake in baking pan with 1-2 inches of water 1-2 hours depending on the size of the pumpkin.

Last 10 minutes, take off top and put in cheddar cheese.

You can also use frozen green beans or corn. Use more broth if needed.