

TIM FARMER'S COUNTRY KITCHEN

FREEZER PUMPKIN

Whole pumpkin

Cut up pumpkin into large chunks and remove seeds and "guts". Place in 350 degree oven for 2-3 hours. Remove and let cool. Scrape pumpkin out of skin and place in food processor. Process until smooth. Measure out into amounts you will use (1 cup, etc). Place in freezer bags and freeze until use.

