

Savory Pumpkin Custard

Unit: 10" Saute Skillet, 4 Qt. Saucepan

1 - Fresh Pie Pumpkin
1/2 - Cup of Brown Sugar
1/2 - Cup of Granulated Sugar
2 - T. of corn starch

4 - Eggs
3 - Teaspoons of pumpkin pie spice
1 - Cup of whipping cream

***** Butternut squash tastes exactly the same as pumpkin so use it if no pie pumpkins are available!*****

Cut the pumpkin into 2 inch wedges with a large knife. Shred it with the #1 blade while facing the peeling of the pumpkin toward the back of the machine. The cutter machine will shred it and remove the peeling.

Next, fill the 4qt. saucepan with the pumpkin and pour 1/2 cup of water in with it. Cook on medium heat with the lid sealed and the valve below the knob rotated to open. When the valve whistles, turn to low for approx. 15 minutes or until done. Next, blend the cooked pumpkin in a blender until it is smooth and let it cool with the lid off for 10 minutes.

Mix the corn starch in a small glass with a few tablespoons of water until smooth. Combine all of the ingredients except for the eggs in the blender and blend it. Taste the mixture and add sugar or pie spice to taste. Add eggs and blend it again.

Finally, generously oil the skillet with cooking spray or oil and pour the mixture into it. Place on medium heat for 5 minutes and reduce to medium low heat (2 on a stove setting from 1-10) for approximately 15 minutes.

As the pumpkin cooks, the moisture will collect on the inside of the lid and drip back down onto the pie and this will make it difficult to set up properly. To prevent this, open the lid quickly twice during cooking and wipe it with a dry paper towel. This will allow it to set up properly.