PUMPKIN PUREE

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Ingredients:

- 1 Sugar Pumpkin, halved from top to bottom, seeds and pulp removed

Instructions:

1. Adjust oven rack to middle position and heat oven to 375 degrees F. Place pumpkin halves cut side down on parchment paper–lined rimmed baking sheet. Roast until the flesh can be easily pierced, 45 to 60 minutes.
2. Turn halves over and continue to roast 30 minutes longer. Scoop flesh from skins and puree in a food processor until smooth. Drain puree in fine-mesh strainer. Set over bowl for at least 1 hour.
3. To test consistency, pack puree into a small drinking glass and unmold it onto a plate. It should slump gently toward base but otherwise hold its shape. Loosen as necessary with drained liquid, or return puree to strainer and continue to drain it if it is too loose. Puree can be refrigerated for up to four days or frozen in an airtight-container with parchment pressed on its surface for up to two months.
4. You can substitute this puree for an equal amount of canned product in recipes.

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