



Halloween Dinner

Our Three Featured Recipes

- Stuffed Jack-o-lantern Peppers - Orange peppers carved into jack-o-lanterns stuffed with rice, meat and vegetable baked for a delicious and perfectly themed menu.
- Pumpkin Bread - Fresh baked pumpkin bread is a delicious side with your meal or even a great breakfast when paired with spiced cider and butter.
- Pumpkin Butter - Not truly butter but a delicious spread for bagels, toast or even your fresh baked pumpkin bread.

Pumpkin Bread

2 cups flour	$\frac{1}{2}$ cup sour cream
1 cup sugar	1 tsp vanilla, optional
$\frac{1}{2}$ tsp salt	2 large eggs
1 tsp baking soda	2 cups pureed pumpkin
1 stick unsalted butter, melted	Cranberries, chocolate chips, nuts or dried fruit, optional

Preheat oven to 350. Grease and flour loaf pan. Mix all ingredients except pumpkin and stir until moistened. Add pumpkin and mix well. Pour into prepared pan. Bake for 60-75 min or until a knife stuck in the middle comes out clean (If the top starts to get too brown, cover loosely with foil until done). Let cool slightly before cutting. Can be wrapped in plastic wrap and frozen.

Stuffed Peppers

1 pound ground beef	1 tablespoon Worcestershire sauce
1/2 cup uncooked long grain white rice	1/4 teaspoon garlic powder
1 cup water	1/4 teaspoon onion powder
6 green bell peppers	salt and pepper to taste
1 (8 ounce) cans tomato sauce	1 teaspoon Italian seasoning

Preheat oven to 350 degrees F (175 degrees C). Place the rice and water in a saucepan, and bring to a boil. Reduce heat, cover, and cook 20 minutes. In a skillet over medium heat, cook the beef until evenly browned. Remove the seeds, and membranes of the bell peppers. Cut out face like you would for a jack-o-lantern being careful not to make holes too large so filling does not fall out. Stand peppers up in a baking dish. In a bowl, mix the browned beef, cooked rice, 1 can tomato sauce, Worcestershire sauce, garlic powder, onion powder, salt, and pepper. Spoon an equal amount of the mixture into each hollowed pepper. Add about 1 inch of water and cover with foil and bake 1 hour in the preheated oven until the peppers are tender.

Pumpkin Butter

1 29 oz can of pumpkin	1 $\frac{1}{2}$ tsp white sugar
$\frac{3}{4}$ cup apple juice	2 tsp ground cinnamon
2 tsp ground ginger	1 tsp ground nutmeg
$\frac{1}{2}$ tsp ground clove	

Combine all ingredients in a large saucepan, mix well. Bring to a boil. Reduce heat and simmer for 30 minutes or until thickened. Stir frequently. Chill until serving.

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