



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Pumpkin and Pecorino Gratin –

**2 slices of white sandwich bread
¼ cup of grated Pecorino Romano cheese or Parmesan
Coarse salt and ground pepper
3 cups of sugar pumpkin puree (see below)
2 tbl. butter, cut into small pieces**

- 1. Preheat oven to 350 degrees. In a food processor, combine bread and cheese. Season with salt and pepper and pulse until large crumbs form.**
- 2. Season sugar pumpkin puree with salt and pepper; spoon into a 1-quart baking dish. Sprinkle with crumb mixture and dot with butter. Bake until crumbs are browned, 15 to 20 minutes.**

****Sugar Pumpkin Puree**

1 sugar pumpkin (about 4 pounds), peeled, seeded and cut into 2-inch chunks

- 1. Set a steamer basket in a saucepan filled with 1 inch water. Cover; bring to a boil. Add pumpkin. Cover; cook until very tender, about 15 minutes. Puree in a food processor until smooth.**

Credit: Martha Stewart Living