

Plentiful Pumpkin Feast

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Spicy Bourbon Pumpkin Punch

Serves 6

½ cup maple syrup

⅓ cup water

⅓ cup pumpkin puree

½ teaspoon pumpkin pie spice

1 teaspoon vanilla extract

sea salt

1 ½ cups bourbon or whiskey

½ cup orange or clementine juice

7 dashes orange bitters

4 ginger beer for topping (optional)

1. To make the spiced pumpkin syrup. Combine all ingredients in a sauce pot. Boil 5 minutes, then remove from the heat. Let cool.

2. In a punch bowl, combine the spiced pumpkin syrup, the bourbon, orange juice, and bitters. Stir to combine, chill until ready to serve. Before serving, add ice, then pour the ginger beer over.

Pumpkin Crescent Pinwheels

- 1 pound bacon cooked, drained, and crumbled
- 1 package (8 ounces) cream cheese, softened
- 1 can (15 ounces) pure pumpkin purée
- 2 tablespoons chopped fresh sage
- 2 pop tubes crescent rolls pressed flat without perforations
- 2 teaspoons garlic powder
- ½ cup grated Parmesan cheese

1. In a large bowl, combine all the ingredients (except for the crescent dough) and stir until smooth and creamy.
2. Open the crescent dough tubes and press the perforations together to form rectangles.
*Note - crescent sheets (without perforations) may also be used.
3. Divide the pumpkin cream cheese mixture evenly between the crescent rectangles and spread the mixture evenly over each.
4. Evenly roll each pumpkin crescent dough into pinwheels, widthwise, making sure the seam remains on the bottom.
5. Place the logs in the freezer for 20 minutes to firm.
6. Preheat oven to 350-degrees Fahrenheit (175 degrees Celsius)
7. Once firm, slice the crescent pumpkin pinwheel logs into ½" slices and place the slices on parchment-lined baking sheets.
8. Bake the pinwheels in the preheated oven for 20-25 minutes or until they're golden brown.
9. Serve hot, warm, or at room temperature.

Pumpkin Hummus

- 1 14-ounce can (400 g) **chickpeas** drained
- 1 cup (200 g) **pumpkin puree** or roasted pumpkin
- 1 teaspoon **salt**
- ½ teaspoon **chili powder**
- ½ teaspoon **ground cumin**
- 1 tablespoon (15 ml) **extra virgin olive oil**
- 2 tablespoons (30 ml) **tahini**
- 2 tablespoons (30 ml) **lemon juice**
- 3 cloves **garlic**

Place all ingredients in a food processor and process until smooth and creamy. Add a dash of water if the hummus is too thick, and adjust seasonings to your preference.

Once it's ready, spread in a bowl and garnish with olive oil, pumpkin seeds, watercress, nigella seeds and smoked paprika.

Gluten Free Seed Crackers

Prep Time: 15 minutes

Cook Time: 1 hour 30 minutes

Total Time: 1 hour 45 minutes

Servings: 24 crackers

Calories: 84kcal

Author: Kristi

- 1/3 cup sesame seeds
- 1/2 cup flaxseeds
- 1/2 cup raw pepitas pumpkin seeds
- 1/2 cup raw sunflower seeds
- 2 tablespoons chia seeds
- 1/3 cup cornstarch
- 1/2 teaspoon salt
- 3 1/2 tablespoons canola oil
- 3/4 cup boiling water
- Flaky sea salt for sprinkling

Preheat the oven to 275 degrees Fahrenheit. Line a 13x18 rimmed baking sheet with parchment paper and set aside. Stir the seeds, cornstarch and salt together in a large bowl. Add the oil and boiling water. Stir to combine. Let the mixture sit for 10 minutes.

1. Spread the batter into a thin layer on top of the parchment paper (a small offset spatula really helps this along). Sprinkle the top with sea salt.
2. Transfer to the oven and bake for about 90 minutes or until golden brown and crisp, rotating the sheet pan as necessary to encourage even browning. Once it is cool enough to handle, move the parchment paper with the cracker on top to a wire rack to cool completely. To serve, break the crispbread into pieces for a rustic look or cut into squares using a serrated knife.

Spinach Salad

- 5 ounces fresh spinach
- 1 Gala or Honeycrisp apple, thinly sliced
- ½ cup thinly sliced red onion
- Apple Cider Vinegar Dressing
- 1 heaping cup pumpkin seeds (pepitas)
- 2 ounces crumbled goat cheese or ¼ cup shaved pecorino cheese
- ½ cup dried cranberries
- Sea salt and freshly ground black pepper

1. In a large bowl, place the spinach, apple, and onion. Add some of the dressing and toss to combine.
2. Add the pecans, goat cheese, and cranberries and gently toss. Add more dressing, as desired. Season to taste and serve.

Apple Cider Vinegar Salad Dressing

- ¼ cup apple cider vinegar
- 1 teaspoon maple syrup or honey
- 1 garlic clove, grated
- ¼ teaspoon Dijon mustard
- ¼ teaspoon sea salt
- Freshly ground black pepper
- ¼ cup extra-virgin olive oil

1. In a small bowl, whisk together the apple cider vinegar, maple syrup, garlic, mustard, salt, and several grinds of pepper.
2. Drizzle in the olive oil while whisking and continue to whisk until the dressing is emulsified. Alternatively, combine everything in a jar with a tight-fitting lid and shake to combine.



Pumpkin ravioli with brown butter sauce and pecans

★★★★★

Pumpkin ravioli with brown butter sauce and pecans - everything is made from scratch! Great recipe during the holiday season (Thanksgiving and Christmas) with lots of seasonal ingredients: pumpkin, pecans, nutmeg.

Course	Main Course
Cuisine	Italian
Prep Time	1 hour
Cook Time	30 minutes
Total Time	1 hour 30 minutes
Servings	6 people
Calories	314kcal

Ingredients

Ingredients for ravioli dough from scratch (makes 12 ravioli using mold, double this amount if you want to make 24 ravioli)

- 1 ¼ cup [flour](#)
- 1 [egg](#)
- ¼ cup hot water
- ¼ teaspoon [salt](#)

Ingredients for pumpkin ravioli filling (makes 24 ravioli):

- 8 oz pumpkin mashed, canned, organic
- 2 tablespoons [brown sugar](#)
- ⅛ teaspoon [ground nutmeg](#)
- [salt and pepper](#)

Ingredients for brown butter sauce:

- 4 oz [butter](#)
- 2 ½ tablespoons [balsamic vinegar](#)
- 1 ½ tablespoons [brown sugar](#)
- ¼ cup [pecans](#) , toasted, chopped

Instructions

How to make ravioli dough:

1. Mix flour with salt.
2. Stir water with egg until well mixed.
3. In a bowl, combine flour and egg-water mixture together and mix until well incorporated.
Knead the dough until well-textured and firm. The dough should not be too wet or too sticky.

It should only stick to itself, but not to your hands. It should not be too dry, either. Make the dough into a ball or disk, wrap with plastic wrap. Let the dough stand for 1 hour at room temperature before using. This allows gluten to work.

4. **This recipe uses ravioli mold to make ravioli (you'll see the pic of the mold if you scroll above).** This amount of dough is enough to make dough for 12 raviolis, using the mold (ravioli mold makes 12 ravioli). If you need to make 24 ravioli, make a second batch of this dough.

How to make pumpkin ravioli filling and assemble:

1. If your pumpkin puree or mashed pumpkin is too watery, drain the pumpkin using a paper towel and a mesh strainer to get rid of any unnecessary liquid.
2. Mix pumpkin puree with brown sugar and nutmeg. Season filling with salt and pepper.
3. Unwrap a batch of ravioli dough from plastic, divide in 2 equal parts. Flour working area. Roll out each part of pasta dough very thinly, on a floured surface, using a roller. Make sure to flour the upper portion of pasta dough and the roller to avoid sticking. Lift the rolled dough several times during rolling to make sure it doesn't stick to the counter, and flour working surface with more flour, if necessary.
4. Flour the ravioli mold. After you have rolled the 2 portions of dough very thinly, place first layer of dough on the ravioli mold, so that it covers all 12 holes.
5. Place a small portion of ravioli filling into each indentation, making sure not to overfill. The filling should be at the same level or lower as the flat part of the mold. Place second layer of pasta dough on top of filled ravioli.
6. Using a roller pin, roll across the mold and along the edges to separate ravioli. As you roll the pin, it also removes all air from ravioli, which is very important for ravioli success. By now you should have extra dough hanging off the outside 4 edges of ravioli mold – carefully separate it. Continue rolling the pin along the inside edges of 12 raviolis to separate them from one another: you could also use your fingers to press across the edges to separate ravioli.
7. Flip ravioli mold to release ravioli. Bring a large pot of water to boil. Boil ravioli for 5 minutes, drain and set aside – to be used with sauce below.
8. Or, alternatively, if you're not using ravioli right away, place them on a plate or baking sheet in the freezer to freeze. After they are frozen, place them in a plastic bag and keep frozen until needed.

How to make brown butter sauce:

1. Preheat oven to 350 F. Toast pecans for 10 minutes until slightly browned, let them cool off and then chop them finely.
2. Melt butter in a large skillet over medium heat. Cook until butter just begins to brown, about 4 minutes. Do not overcook or butter will burn. Remove from heat. Mix in balsamic vinegar and brown sugar. Add ravioli to the hot butter sauce, spoon sauce over to coat ravioli. Transfer to plates. Sprinkle with chopped pecans.

Notes

Brown Butter Sauce Recipe adapted from [Epicurious](#).

Nutrition

Calories: 314kcal | Carbohydrates: 31g | Protein: 4g | Fat: 19g | Saturated Fat: 10g | Cholesterol: 67mg
| Sodium: 248mg | Potassium: 140mg | Fiber: 2g | Sugar: 9g | Vitamin A: 6395IU | Vitamin C: 1.6mg |
Calcium: 33mg | Iron: 2mg

This recipe can be found on my food blog: <https://juliasalbum.com/>

Pumpkin ravioli with brown butter sauce and pecans

<https://juliasalbum.com/pumpkin-ravioli-with-brown-butter-sauce-and-pecans/>

Mar 21, 2013

Poached Winter Fruits in Spiced Wine

SERVES 4

PREPARATION 20 MINS

COOKING TIME 40 MINS

400 ml red wine (about 1 3/4 cup. See note below*)

400 ml water

100g Sugar, caster (powdered sugar)

1tsp Vanilla syrup ([used vanilla paste*](#))

1 Cinnamon stick

1 tsp. Pepper, black

2 Bay leaves

3 Cloves

[1 Star Anise \(optional\)](#)

2 slices Lemon, 1mm thick

2 slices Orange, 1mm thick



For the fruits:

1 Quince, peeled, cored & cut into 4 segments

¼ Pineapple peeled, trimmed & cut into 4 segments

1 Golden Delicious, Jonagold or Ambrosia apple peeled & cut into 4 segments, cored

1 Ripe pear (Anjou, Bosc or Comice), peeled & quartered

4 California Prunes (optional)

STEP 1

In a large sauté pan on a high heat, bring the red wine to the boil for approximately 1 minute. Add the water and all the other ingredients and bring to a gentle simmer.

Add the Quince segments and cook for for a total of 25 minutes, barely simmering.

Add the pineapple and apple segments to the quince after 10 minutes, then add the pear and continue to simmer for 5 minutes.

Take off the heat and leave to cool to room temperature, add the prunes and refrigerate with the poaching liquid at least for four hours if you plan to use the liquid to make the granita (if serving cold).

STEP 2

To serve: Arrange all the fruits, spices, red wine and cooking juices in a large dish, and serve either hot or cold.

*Notes:

WINE: What you are looking for is a deep rich colored Cabernet Sauvignon or Merlot. Pinot Noir is usually too light and delicate. I used Panilonco Merlot-Malbec (2011) Chile, (about \$7) from Trader Joe's. Lovely, fruity, slightly spicy. Perfect for this dish. By boiling the wine you will remove the bitter alcohol taste and leave the delicate fruity qualities of the wine.

VANILLA: Original recipe called for making a vanilla syrup with lots of expensive bean pods for such a small amount that was to be used in this recipe. Instead, I bought on Amazon Heilala Pure Vanilla Paste and added a couple of teaspoons to the poaching liquid. https://www.amazon.com/stores/page/65883F16-6DD1-4CE6-BC0B-13C2E678ADB0?store_ref=bl_ast_dp_brandLogo_sto&ref_=cm_sw_r_ud_ast_store_VMZ3RR8MFRZKX3VA8GCS

FRUIT: If you have a standard apple corer that divides the fruit into 8 segments, I suggest cutting each segment lengthwise into two, especially if you use quince as it is tough. The exception are the more delicate pears; leave these as it.

Other fruits to consider: Asian pears and Fuyu persimmons. Serve with fresh, sliced figs and black berries. I wouldn't poach these, as they are too delicate. Any other seasonally available fruit would be a welcome addition, but make sure to adjust the cooking times for more delicate fruits.

I added three slices each of lemon and orange, and cut them into quarters. I wouldn't quarter them again, because they don't serve well after poaching. They really are for flavor and brightness. I would keep the slices only for the poaching liquid or if you think they are intact and pretty enough to serve.

It is important that while the fruits are poaching, the liquid does not come to a boil; the intensity of the heat will damage the delicate flesh of the fruits.

GRANITA: By freezing some of the cooking liquor you can create a granita (delicate flakes) of iced spiced wine by scraping with a fork. Pour the poaching liquid into a shallow container (the liquid freezes faster and makes it easier to shave it) and place in the freezer. If you have the time, every couple of hours take it out and shave with a fork. If you don't have the time you can still shave the frozen liquid, but it will take a bit of time. The sugar content keeps it from freezing rock hard. Serve either on top of your chilled fruits or as a little pre-dessert in a small shot glass.

Pumpkin Biscotti Recipe

[Add to shopping list](#)

INGREDIENTS

- 2 1/2 cups of flour
- 1 cup of sugar
- 1 teaspoon of baking powder
- 1 teaspoon of cinnamon
- 1/2 teaspoon of nutmeg
- Pinch of ginger
- Pinch of cloves
- Pinch of salt
- 2 eggs
- 1/2 cup of pumpkin purée
- 1 teaspoon of vanilla extract

METHOD

1 Preheat oven to 350°F. Sift together the flour, salt, sugar, baking powder, and spices into a large bowl.

2 In another bowl, whisk together the eggs, pumpkin purée, and vanilla extract. Pour the pumpkin mixture into the flour mixture. Give it a rough stir to generally incorporate the ingredients, the dough will be crumbly.

3 Flour your hands and a clean kitchen surface and lightly knead the dough. Lightly grease a baking sheet or line it with parchment paper. Form the dough into a large log, roughly about 15-20 inches by 6-7 inches. The loaves should be relatively flat, only about 1/2 inch high. Bake for 22-30 minutes at 350 F, until the center is firm to the touch. (Feel free to also form two smaller logs for cute two-bite biscotti; just cut the baking time to 18-24 minutes.)

4 Let biscotti cool for 15 minutes and then using a serrated knife cut into 1 inch wide pieces. Turn the oven to 300 F and bake for an additional 15-20 minutes. Cool completely.

Biscotti may be still a tad moist and chewy, so if you prefer it crisp let it sit uncovered overnight in a dry space. Serve and enjoy.

Yield: Makes approximately 15 cookies.