

PUMPKIN BUTTER

2 lb. peeled, seeded, and diced sugar pie pumpkin (can substitute canned)

¼ cup brown sugar

¼ cup granulated sugar

Pinch salt

Combine all ingredients in large pot; bring to a simmer. Stir occasionally. Continue simmering until pumpkin is tender (if using fresh) and mixture starts to thicken, about 20-30 minutes. Remove from heat and transfer to a blender; blend until smooth. Return mixture to pot and heat for 10 minutes on low until it reaches the desired thickness.

Serve as dip for with crackers, sliced cheese, or apple slices.

From Cooking Light