

Roasted Pumpkin with Sage, Brown Sugar, and Cinnamon

Serves 4

I love the look of these roasted pumpkin wedges when the skin is not removed. Unfortunately the skin is not good to eat. Don't worry! When eating, simply instruct your guests to scrape the flesh from the skin. It separates easily.

1 1/2 lb pie or sugar pumpkin
4 tablespoons unsalted butter
2 tablespoons brown sugar
a large handful of fresh sage leaves
1/2 teaspoon ground cinnamon
1/2 teaspoon kosher salt
1/4 teaspoon freshly grated nutmeg
Freshly ground black pepper, to taste

Preheat the oven to 400 degrees. Line a large baking sheet with parchment paper.

To prepare the pumpkin, cut the stem off the pumpkin as you would to carve it. Use a metal spoon to scrape out the seeds and innards from the pumpkin and discard. Cut the pumpkin in half and then cut each half into thick wedges. Place the wedges in a large bowl.

In a small saucepan, melt the butter and then add the brown sugar, 4 or 5 sage leaves, cinnamon, nutmeg, salt and pepper. Bring to a gentle simmer and then remove from the heat and let sit for five minutes for the sage to infuse. Remove the sage and discard.

Pour the brown sugar glaze over the pumpkin wedges and toss to coat. Place the wedges, skin-side down on the lined baking sheet. Brush with any remaining glaze and then place a sage leaf in the center of each wedge. Bake for 40 minutes or until the pumpkin flesh is tender. Serve immediately

This recipe came from *Minced* blog at www.mincedblog.com.