

How to make a Pumpkin Pie....British Translation

American Thanksgiving is the fourth Thursday in November

To make a Pumpkin Pie from scratch...start in early spring!

There is nothing like growing your own Pumpkin for your own pie. Seeds are readily available in most Garden Centres.

Why not start in a pot on the windowsill or if later...directly out of doors when all threat of frost is past?

Growing conditions similar to Runner Beans.



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If that fails...'pass the word'

"You are looking for a Pumpkin to make a pie." You may find someone has grown one for a Pub Competition. Why not trade a Pumpkin for the promise of a pie later?

Your Pumpkin Harvest....Hooray!!!



Still no Pumpkin?... don't worry

Recently, fresh Pumpkins have become much easier to purchase. They are being sold quite reasonably in Farm Shops, Green Grocers and Supermarkets. 31st October and Halloween has become a 'dress up, make a Jack O'Lantern and party' opportunity during 'half term school break'.

You will need a Pumpkin about the size of a football

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Do not wait until the 1st of November because...

1. You won't be able to find a whole Pumpkin.
2. Any that have been used as 'Jack'O'Lanterns are in no fit state to be cooked.
3. Fresh Pumpkin will cost a fortune!(probably imported and sold in chunks)

When all else fails...

Lastly, you may be lucky and find a tin of solid Pumpkin. Ask at the the larger Supermarkets and don't be surprised if it is displayed with either tinned vegetables or tinned fruit.

Wash off any dirt left on Pumpkins fresh from the fields.

Danger...

Do not peel or otherwise attempt to remove the outside layer of a whole Pumpkin. Do not risk cutting yourself...it isn't worth it! It is a nightmare to do with a potato peeler or a knife and can be dangerous!!

Instead...

Use a sharp 'paring' knife to cut the Pumpkin into big chunks about 2 inches square. Then...



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Cut the skin off the outside of the chunks and cut the seeds off the inside of the chunks. This is a much quicker, easier and safer method. Place the chunks in a large pan, steamer or pressure cooker with VERY LITTLE water.



Cook until the Pumpkin is soft and about to fall apart. Put into colander or sieve and drain as much of the water as possible. (You can use the water for soups but it is pretty tasteless and in my opinion, without the pulp...more trouble than it is worth.)

If you want to roast the seeds

[Roasting your Pumpkin seeds](#) [1]

Then what?

Put as much pumpkin pulp as possible in a sandwich bag. Freeze. (Why not freeze extra for 'surprise Pumpkin pies' during the year?

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When you want to make the pie, thaw the pulp in a colander and drain again. This will give you good solid pulp for this recipe. The bag holds at least enough pulp for a pie.



Now you are ready for the recipe

[Libby's Famous Pumpkin Pie Recipe](#) [2]

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Links

[1] <http://theingots.org/community/node/5449>

[2] <http://theingots.org/community/node/5438>