

# NEW: Saucy Stuffed Pumpkin!

Dec 16, 2021

We invite y'all and your fams to sit back, relax, and let Bitchin' Sauce bring some comfort & joy vibes to your household this holiday season

This wintry roasted, vegetarian Stuffed Pumpkin contains the sauciest most splendid stuffing you ever did see-packed with cornbread, cranberries, candied pecans, and made merry with the use of our newest Caramelized Onion Bitchin' Sauce! This is a bonafide, Santa-approved holiday table centerpiece for making spirits bright (and Bitchin')!

We hope you enjoy this punkin as much as we did making it. Check out the Recipe page on our website for the full list of ingredients and instructions.

Very Bitchin' holidays, from ours to yours!

**Serves:** 10    **Cook Time:** 2 1/2 - 3 hours    **Calories:** 663

## Ingredients

<b>Pumpkin</b>	
<b>1 (5- to 6-pound)</b>	Cinderella Pumpkin
<b>2 Tubs</b>	OG or Caramelized Onion Bitchin' Sauce
<b>¼ Cup</b>	Fresh Chopped Parsley, for garnish
	Phyllo Dough
<b>Spiced Pecans</b>	
<b>6 tbsps</b>	Brown Sugar
<b>1 1/2 teaspoons</b>	Ground Cinnamon
<b>1/2 teaspoon</b>	Fine Sea Salt
<b>Pinch</b>	Cayenne Pepper, optional
<b>1/2 tsp</b>	Vanilla Extract
<b>1 1/2 tbsps</b>	Water
<b>2 tsps</b>	Orange Zest, optional
<b>2 cups (6 ounces)</b>	Pecan Halves

<b>Cornbread</b>	
<b>1/2 cup (1 stick)</b>	Unsalted Butter, melted, plus more, room temperature, for pan
<b>1 1/2 cups</b>	Yellow Cornmeal
<b>1 cup</b>	All-purpose Flour (spooned and leveled)
<b>6 tbsps</b>	Sugar
<b>1 1/2 tsps</b>	Baking Powder
<b>1 tsp</b>	Fine Salt
<b>1/2 tsp</b>	Baking Soda
<b>1 cup</b>	Buttermilk
<b>3</b>	Large Eggs
<b>4 tbsps</b>	Chopped Fresh Rosemary
<b>2 tbsps</b>	Chopped Fresh Thyme Leaves
<b>Stuffing</b>	
	Prepped Cornbread, dried and crumbled
	Prepped Spiced Pecans
<b>3 tbsp</b>	Butter, plus more for pan
<b>1</b>	Large Onion, chopped
<b>2 stalks</b>	Celery, chopped
	Freshly Ground Black Pepper
<b>3 cloves</b>	Garlic, minced
<b>2 tbsp</b>	Freshly chopped Sage
<b>2</b>	Eggs
<b>1 cup</b>	Low-sodium Chicken or Vegetable Broth
<b>1 cup</b>	Fresh Cranberries
	Kosher Salt

## Method

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### Part 1: Spice the Pecans

1. Mix sugar, cinnamon, salt, cayenne, vanilla, water, and the orange zest in a medium skillet over medium heat. Stir constantly until the brown sugar melts and begins to bubble.

Stir gently for another 2-3 minutes until pecans are dark (but not burnt) and shiny in color.

2. Spread the pecans onto a hard surface to cool. Chop into rough halves once safe to touch.

## **Part 2: Prepare the Cornbread Stuffing**

1. Butter an 8-inch square baking pan. Whisk together cornmeal, flour, sugar, baking powder, salt, and baking soda. In a separate bowl, whisk together melted butter, buttermilk, and eggs. Add buttermilk mixture to flour mixture and stir just until combined. Stir chives, parsley, and thyme into batter. Transfer batter to pan.

2. Bake 20-25 at 350 degrees. Top should be golden brown in color. Let cool enough to touch.

3. Break up the mostly-cooled cornbread into bite-sized pieces. Spread on a sheet pan, and dry out the bread in a 200° oven for 30 minutes to an hour.

## **Part 3: Prepare the Pumpkin**

1. Preheat oven to 400°F. Carve a hole, about 5 inches, at the top of the pumpkin. Scoop out seeds from cavity and discard (or save for later).

2. Place pumpkin on a large rimmed baking sheet. Generously smother with melted butter and 2 tsp sea salt. Roast covered in foil for 40 minutes. Flesh should be firm but cuttable.

3. Discard foil, and carefully flip the pumpkin cut side down. Continue roasting at 400°F, uncovered, until flesh is very tender, 30 to 40 minutes.

4. Return pumpkin to top-side up. Drizzle Bitchin' Sauce around the inside, then use a fork or scooper to shred the pumpkin walls until about 1/2 inch thick.

5. Scoop out the mixed pumpkin and sauce mixture. Season with salt and pepper then set aside.

#### **Part 4: Stuff the Pumpkin**

1. In a large skillet over medium heat, melt butter. Stir in onion and celery and season with salt and pepper. Cook until soft, about 8 minutes. Stir in garlic, sage, and thyme and cook until fragrant, about 1 minute, then remove from heat.
2. Toss vegetables with crumbled cornbread, cranberries, and as many pecans as desired. Season with salt and pepper.
3. In a small bowl, whisk together eggs and chicken broth. Pour over cornbread mixture and toss to coat.
4. Spoon mixture into pumpkin, layering with shredded pumpkin/sauce mixture. Top with 6-9 half sheets of phyllo dough, rolled loosely to form flower shapes. Bake pumpkin for another 20-25 minutes.
5. Serve drizzled with chopped parsley and extra Bitchin' Sauce. Take a seat, pat yourself on the back, and enjoy!