

Stuffed Pumpkin-adapted from Dorie Greenspan

- A 3-pound pumpkin
- 4 slices of bread, cubed (I used spelt bread, which is naturally a little drier, but you'll probably want to use stale bread rather than fresh.)
- ¼ pound of Gruyere, (or other Swiss cheese), bleu cheese, or Brie, either cubed or shredded depending on the cheese
- ¼ pound bacon, cooked crisp and chopped
- ½ cup cream
- 1 Tablespoon each of whatever herb you like (thyme, chives, sage)
- Freshly grated nutmeg, or a dash of ground nutmeg
- Salt and Pepper

Heat oven to 350°F.

Remove the top of the pumpkin, then scrape out the insides and seeds. Salt and pepper the inside of the pumpkin.

Mix together the bread, cheese, garlic, and bacon in a large bowl. Pack it into the pumpkin.

Mix the cream with the herbs, salt and pepper, then pour it over the stuffing. You only want to dampen it, not saturate it. You might have to add some cream, or maybe you won't use all of it.

Put the top back on the pumpkin and bake it for an hour and a half. Then remove the top and bake for another 30 minutes to brown it.

You can mix it all together inside the pumpkin before serving, but I like cutting pieces of it and allowing each person to mix the stuffing with the pumpkin as they eat. Served with a green salad, this is a complete meal.

Bon Appétit.