

Pumpkin Butter

Recipe from the kitchen of Cliffie Strong

Cliffie Strong, aged 83, married James Vernon Strong on April 4, 1934. After raising four children of their own, they became foster parents to four more children for several years. Cliffie said that her recipe for Pumpkin Butter has been handed down from generation to generation.

Ingredients

- 1 medium sized pumpkin
- 2/3 cup molasses
- Nutmeg to taste

Instructions

1. Cut open pumpkin and remove pulp and seeds.
2. Peel and cut into 1 to 2 inch squares.
3. Cook in water until tender.
4. Drain and mash pumpkin.
5. For every cup of mashed pumpkin, add an equal cup of molasses.
6. Cook in a saucepan until thick, stirring to keep from sticking.
7. Once thickened, flavor with ground nutmeg.
8. Serve with hot biscuits.

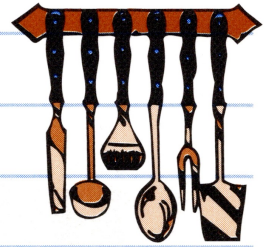
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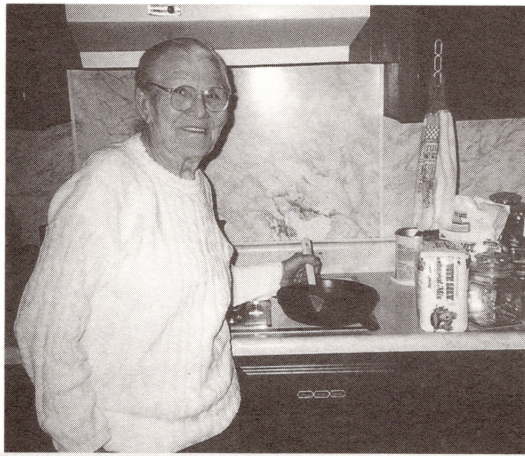
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