

Saucy Stuffed Pumpkin!

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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 splendiferous 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

Measurement	Ingredient
Pumpkin	
1 (5- to 6-pound)	Cinderella Pumpkin
2 Tubs	OG or Carmelized Onion Bitchin' Sauce
¼ Cup	Fresh Chopped Parsley, for garnish
	Phyllo Dough
Spiced Pecans	
6 tbsps	Brown Sugar
1 1/2 teaspoons	Ground Cinnamon
1/2 teaspoon	Fine Sea Salt
Pinch	Cayenne Pepper, optional
1/2 tsp	Vanilla Extract
1 1/2 tbsps	Water
2 tsps	Orange Zest, optional
2 cups (6 ounces)	Pecan Halves
Cornbread	
1/2 cup (1 stick)	Unsalted Butter, melted, plus more, room temperature, for pan
1 1/2 cups	Yellow Cornmeal

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

Method

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!