

PUMPKIN SAUSAGE POCKETS

THIS RECIPE MAKES A HUGE BATCH. PLENTY OF HAND-PIES. YOU CAN HALF THE BATCH AND STILL GET AN EASY 16 HAND PIES. I LIKE TO MAKE THIS SIZE, AND FREEZE HALF FOR LATER.

INGREDIENTS:

- 1 SMALL SUGAR PUMPKIN (ALSO A PIE PUMPKIN)
ABOUT 4 LBS.
- 8OZ PACKAGE OF SPICY CHORIZO (SUBSTITUTE SPICY OR ITALIAN SAUSAGE IF YOU CAN'T FIND CHORIZO)
- 6OZ CAN CHOPPED CHILIS (DRAINED)
- HALF A BULB OF GARLIC (WILL ROAST WITH THE PUMPKIN)
- 4-5 Tbsp OLIVE OIL
- 1 SMALL RED ONION (CHOPPED FINE)
- ½ TSP. OREGANO
- ¼ TSP. BLACK PEPPER
- ½ TSP. CINNAMON
- ¼ TSP. PAPRIKA
- ¼ TSP. CAYENNE
- 1 TSP. CUMIN
- PIE CRUST (I CHEAT AND USE THE PREMADE CRUSTS FOR ROLLING OUT AND CUTTING)
- EGG WASH FOR PASTRY BROWNING (1 EGG+ 1 Tbsp. MILK)

DIRECTIONS:

1. CLEAN AND CUT YOUR PUMPKIN IN HALF, SAVE THE SEEDS FOR ROASTING LATER.
 2. CUT THE TOP OFF A BULB OF GARLIC.
 3. DRIZZLE THE OPEN INNARDS OF THE PUMPKIN, AND THE TOP OF THE RAW GARLIC WITH OLIVE OIL AND SET IN A LOW OVEN TO ROAST UNTIL TENDER ALL THE WAY THROUGH.
- ** MEANWHILE:**
4. PLACE ALL YOUR SPICES IN A DRY, NON-STICK SKILLET AND TOAST ON LOW UNTIL THEY BECOME FRAGRANT. *STIR CONSTANTLY. TOASTED SPICES RELEASE A LOVELY AROMA WHEN THEY'RE READY TO BE ADDED TO THE REST OF THE MIXTURE. SET ASIDE.*
 5. CARAMELIZE THE CHOPPED ONION.
 6. BROWN AND COOK THE CHORIZO (SAUSAGE). DRAIN ANY JUICES, AND ADD THE ONION, CAN OF CHILIS, AND SPICES. SET ASIDE.
 7. REMOVE THE ROASTED PUMPKIN AND GARLIC FROM THE OVEN. STRIP THE SKINS OFF BOTH.
 8. CHOP THE PUMPKIN INTO SMALL PIECES (SOME MAY CHOOSE TO MASH AT THIS POINT). ADD THE ROASTED GARLIC TO THE SAUSAGE MIX, AND STIR IN THE PUMPKIN.
 9. THIS MAKES A SUBSTANTIAL BATCH, SO I CUT THE BATCH IN HALF AT THIS POINT, AND FREEZE SOME.
- **THE REMAINING BATCH:**
10. ROLL OUT THE PIE CRUST. USING A CANNING JAR LID OR OTHER CIRCLE, CUT YOUR HAND PIE CRUSTS.
 11. DROP A SPOONFUL OF PUMPKIN SAUSAGE FILLING IN THE CIRCLE AND FOLD IT OVER, CRISSCROSSING WITH A FORK ALONG THE EDGES TO SEAL YOUR PIE.
 12. BRUSH WITH EGG WASH (OPTIONAL) AND BAKE AT 350 FOR TWENTY MINUTES, OR UNTIL GOLDEN BROWN.

