

SEABRA'S

MARKET

CALABAZA EN TACHA

MEXICAN CANDIED PUMPKIN

SERVES: 6-8

PREP TIME: 20 min

COOK TIME: 1hr 30 min

INGREDIENTS

- 2 ½ lb pumpkin, seeded only and cut into 2-3 inch chunks
- 2 c water
- ½ lb piloncillo or 1 c brown sugar + 2 Tbsp molasses
- 1 orange, zested and juiced
- 2 cinnamon sticks



DIRECTIONS

- In a medium saucepan simmer water, piloncillo, orange zest and juice, and cinnamon until the piloncillo is dissolved.
- Add the pumpkin pieces and bring the mixture to a boil.
- Reduce the heat to low and simmer, covered for a half hour.
- Remove the lid and simmer for an additional hour to hour and a half, until the pumpkin is incredibly tender and the sauce is reduced to a glaze.
- Serve warm with ice cream or whipped cream, if desired.

FOR A PINCH OF *Seabra's* FLAVOR...

Add a twist of flavor with your Favorite fall spices to make a candied pumpkin spice Treat.