

# STUFFED TENNESSEE CHEESE PUMPKIN

---

## Ingredients

1 6-8 pound Tennessee  
Cheese Pumpkin

3 ribs Celery = 1 Cup  
diced

1 large Onion = 1 Cup  
diced

1 large Carrot = 2 Cup  
diced

1 Cup Pecans, toasted

1 whole Star Anise,  
crushed

1 teaspoon Coriander

2 Tablespoons minced  
Fresh Rosemary (about  
4 sprigs)

2 whole Eggs, beaten

½ Cup warm Apple  
Cider

## Directions

Oven 350F

Cut out the top of the Pumpkin and remove seeds & pulp from the interior (as you would for a Jack-o-lantern) Place into a deep baking pan and pour in 1 Cup Water. Cover with foil and bake for 35 minutes. Remove from the oven and turn upside down to let the accumulated juices run out.

Meanwhile, dice Onion, Carrot & Celery. In a sauté pan over medium heat, add the Coriander and crushed Star Anise and heat until fragrant, about 2 minutes. Pour into a Spice Grinder or Mortar & Pestle and let cool before grinding finely. Return the pan to the stove and add 1 Tablespoon Oil and the vegetables. Allow to cook slowly until the Onion is translucent without any golden-brown coloring. Pour vegetables into a large mixing bowl with Rosemary and Ground Spices. Add crumbled Cornbread, ½ Cup of Crushed Pecans, then Eggs and stir to combine. Pour in warm Apple Cider and mix well.

Stuff the par-baked Pumpkin and then return to the oven, covered, for a further 45-60 minutes. Check the internal temperature has reached 155F. Garnish with remaining whole Pecans and bake uncovered for a further 10-15 minutes. Drizzle with Honey before serving.