

MORTON & BASSETT SPICES®

Roasted Sugar Pumpkins



- 1 sugar pumpkin
- 2 tablespoons olive oil
- ½ teaspoon Morton & Bassett Ground Ginger
- ½ teaspoon Morton & Bassett Ground Cinnamon
- ¼ teaspoon Morton & Bassett Onion Powder
- ¼ teaspoon Morton & Bassett Ground Nutmeg
- 1 teaspoon Morton & Bassett Thyme
- ½ teaspoon Morton & Bassett Fine Ground Black Pepper
- 1 tablespoon honey

Preheat the oven to 350°F. Using a sharp knife, cut the sugar pumpkin in half. Scoop out the seeds and slice into even 1-inch wedges – 1 pumpkin will get you 12-15 wedges. Set aside. In a small bowl, combine olive oil, M&B Ground Ginger, M&B Ground Cinnamon, M&B Ground Nutmeg, and M&B Onion Powder. Place pumpkin wedges on a parchment lined baking sheet. Mix oil and spices and apply to the pumpkin wedges, fully saturating them, setting them on their side. Set in the oven for 15 minutes, flip, and roast for another 15 minutes. Plate pumpkin wedges on a serving platter. Drizzle with honey, sprinkle with M&B Thyme and M&B Fine Ground Black Pepper.

Servings: 6 | Time: 1 Hour



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