

+Elaine's French Stuffed Pumpkin

2-3 pounds of ground veal/pork and beef

1 Large onion chopped and ¼ clove garlic

Mushrooms if desired

Salt and pepper

½ teaspoon of poultry seasoning (optional)

½ teaspoon of allspice

2 dashes of cinnamon

About 7 white potatoes, mashed (no milk added, butter if desired)

Brown meat, onions, mushrooms, and spices.

Pour off part of fat.

Add 2 Tablespoons of soy sauce

Rub inside of pumpkin with salt and pepper

Place meat (cooled) stuffing inside pumpkin

Add a thick layer of mashed potatoes

Bake at 350 degrees with ¼ cup water in bottom of pan