

Dinner in a Pumpkin

serves 4

1/2 lb ground beef
1/2 lb hot ground sausage
salt and pepper to taste
2 Tbsp pumpkin pie spice, divided
2 Tbsp brown sugar, divided
2 cups chicken stock
3/4 cup rice
1 medium sugar pumpkin
1 can cream of mushroom soup
1 can French-cut green beans
1 cup fresh sliced mushrooms (or a 4 oz can mushroom pieces and stems)

In a skillet, brown ground beef and sausage then drain. Add 1 Tbsp each of pumpkin pie spice and brown sugar, and the rice and chicken stock. Cover and cook at medium-low heat for about 20-25 minutes, or until rice is soft.

Preheat the oven to 400. Meanwhile, cut off the top of the pumpkin and save it. Remove the seeds and stringy pulp. Combine the rest of the sugar and pumpkin pie spice, and rub it into the sides and bottom of the inside of the pumpkin.

Add mushroom soup, mushrooms, and green beans to meat and rice mixture and stir until well combined. Spoon into pumpkin. Place top on pumpkin and set on a baking sheet. Bake for 1 hour and 15-30 minutes, or until the pumpkin is tender.

Serve hot with pieces of the pumpkin. Enjoy!