



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Calabaza en Tacha

### Candied Pumpkin (or Squash)

#### Ingredients

- 4 c of pumpkin (or squash) of choice, diced
- 4 c water
- 2 cones piloncillo, roughly chopped
  - o Alternative
    - 1 c brown sugar
- 1 orange, sliced into rounds or zest in strips
- 2 black tea bags
- 1 cinnamon stick
- 3 cloves
- 4-5 whole black peppercorns
- 1" chunk of ginger
- ½ tsp vanilla extract
- ¼ - ½ tsp salt

#### Directions

Wash the skin of the pumpkins and towel dry before cutting. Cut the top and bottom of your pumpkin or squash (4 cups is usually roughly 1 pie pumpkin for me or 1 butternut squash) with the peel on scoop out the seeds. Dice into about 3"-4" cubes and set aside.

In a large pot, add water, chopped piloncillo, orange rounds, cinnamon, ginger, cloves, peppercorns, vanilla, and salt. Bring water to a boil (200°F - 212°F), and add your black tea bags and let steep for 4-5 minutes and then remove and dispose of them. Bring down to a simmer and cook for roughly 10-15 minutes to infuse the spices.

Arrange the diced pumpkin or squash, skin-side down and cook on low heat for and occasionally baste the pumpkin with syrup for 45-60 minutes or until tender.

Turn off the heat and let the pumpkin rest in the syrup for at least 30 minutes or overnight. Serve with tasted pecans, coffee, whipped cream, or ice cream!