



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Escabeche en Calabaza

Pickled Pumpkin

Ingredients

- 3 c of pumpkin, peeled and diced
- 1 ½ tbsp olive oil
- ½ tsp smoked paprika
- Pickling Brine
 - 1 c apple cider vinegar or white vinegar
 - ½ c water
 - 1 ½ tsp salt
 - 2 tbsp honey or piloncillo
 - 2 cloves garlic, smashed
 - 1-2 fresh chiles
 - 1 bay leaf
 - ½ tsp black peppercorns
 - ¼ c cumin
 - ½ tsp mustard seeds
 - 2 sprigs fresh thyme or Mexican oregano

Directions

Set the oven to 425°F.

Peel and dice the pumpkin into ¾" rough cubes and toss with olive oil, smoked paprika, and salt. Roast for 20-30 minutes, or until tender. Remove from the oven and set aside.

In a saucepan, combine vinegar, water, honey, garlic cloves, fresh chile, 1 bay leaf, ½ tsp black peppercorns, ¼ tsp cumin, ½ tsp mustard seeds, and thyme and bring to a simmer for 3-5 minutes or until fragrant.

Pack the pumpkin into a heatproof glass jar or bowl that is sealable and pour pickling brine until fully submerged. Let it sit, until it's room temperature, and then refrigerate for at least 4 hours so the pumpkin can soak up the brine.

Serve on top of tacos, refried beans, quinoa bowls, roasted vegetables or even on tortilla chips or crostinis!