

Pumpkin Citrus Butter

from a booklet published by *Canadian Living*, "The Jams & Jellies Cookbook"

2	lemons
1	orange
3½ cups	cooked pumpkin purée
½ cup	sugar
3½ cups	water

In food processor or grinder, grind lemons and orange, including peel. In heavy saucepan, combine pumpkin, ground fruit with its juice, sugar and water. Bring to a boil over medium heat, stirring. Reduce heat and simmer, stirring often, until thickened, about 40 minutes. Pour into hot sterilized jars. Seal, cool and label. Store in cool, dry, dark place. Makes 5 cups.

Butternut Maple Butter

Butternut Squash
Maple syrup
Vanilla

Peel squash, remove seeds and filaments and cut into cubes. Steam or cook in a little water until very tender. Purée in a blender or food processor.

Measure pulp and for every 4 cups, use 1 cup of maple syrup and 1 tsp. vanilla. Combine ingredients and bring to a boil. Reduce heat and simmer until thick, stirring frequently. To reduce splashing, cover pot with wire mesh. Ladle into hot, sterilized jars and seal. Alternatively, can be frozen.