



Teri39s Dinner in a Pumpkin

Jacob · 29/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

10

Description

I make this for my family every year around this time and I feel you might like it as well. It also makes a wonderful addition to regular Thanksgiving day fare. Try serving it on a platter surrounded by small ornamental squash for a dramatic presentation.

Ingredients

- 1 ½ pounds ground beef - 1 pound ground pork sausage - salt and pepper to taste - 2 tablespoons pumpkin pie spice - 2 tablespoons brown sugar - 2 (14.5 ounce) cans chicken stock - 1 ½ cups long grain and wild rice mix - 1 sugar pumpkin - 1 (10.75 ounce) can condensed cream of celery soup - 1 (10.75 ounce) can condensed cream of mushroom soup - 2 (4 ounce) cans mushroom stems and pieces
- drained - 2 (14.5 ounce) cans French cut green beans

Instructions

1. In a large skillet over medium heat
2. mix ground beef and sausage. Cook and stir until evenly browned. Mix in salt and pepper
3. pumpkin pie spice
4. and brown sugar. Drain meats
5. and mix in chicken stock and rice. Cover
6. and cook 25 to 30 minutes
7. until rice is tender. Preheat oven to 400 degrees F (200 degrees C). Remove and reserve top of pumpkin. Scoop out seeds and stringy pulp. Mix cream of celery soup
8. cream of mushroom soup
9. mushroom stems and pieces
10. and green beans into the beef and sausage mixture. Spoon mixture into the pumpkin
11. and replace pumpkin top. Place pumpkin on a large baking sheet
12. and bake 1 hour in the preheated oven
13. or until pumpkin is tender. Scoop out portions of filling and parts of the cooked pulp to serve.