

Pumpkin Pie Filling...Eileen Jones Stineford

****Please note that this is not recommended for canning. It is, however, recommended safe to be frozen. Either in ziplocks or jars. Also note, that I do can this and have for a few years with great success.**

12 Cups Pumpkin Puree 9 Cups Sugar 1 1/2 teaspoon pumpkin pie spice 1 1/2 teaspoon cinnamon 1 1/2 teaspoon ginger 3/4 teaspoon cloves

In a large pot heat pumpkin puree. Add sugar and spices and mix well. Bring to a simmer for 30 minutes. Fill sterilized pint jars leaving 1 1/2 to 2 inches head space. PC 90 minutes at pressure according to your altitude.

Side Note...I always leave some to the side and continue simmering for Pumpkin Butter. When that has reached the consistency I like I fill 1/2 pint jars to 1 or 1 1/2 inch headspace and PC for 75 minutes according to altitude.