

## pumpkin creme brulee

TAMARA LEONARD MERRITT | RALEIGH, NORTH CAROLINA

I've never met a creme brulee that I didn't love! I'm not a big pumpkin fan, but this is fantastic.

- 8 egg yolks
  - 1/3 cup plus 1/2 cup sugar, *divided*
  - 3 cups heavy whipping cream
  - 3/4 cup canned pumpkin
  - 1-1/2 teaspoons vanilla extract
  - 1/2 teaspoon ground cinnamon
  - 1/4 teaspoon *each* ground ginger, nutmeg and cloves
- 1 In a small bowl, whisk egg yolks and 1/3 cup sugar. In a small saucepan, heat cream over medium heat until bubbles form around sides of pan. Remove from heat; stir a small amount of hot cream into egg yolk mixture. Return all to the pan, stirring constantly. Stir in the pumpkin, vanilla and spices.
  - 2 Transfer to eight 6-oz. ramekins or custard cups. Place ramekins in a baking pan; add 1 in. of boiling water to pan. Bake, uncovered, at 325° for 25-30 minutes or until centers are just set (mixture will jiggle). Remove the ramekins from water bath; cool for 10 minutes. Cover and refrigerate for at least 4 hours.
  - 3 If using a creme brulee torch, sprinkle with remaining sugar. Heat sugar with the torch until caramelized. Serve immediately.
  - 4 If broiling the custards, place ramekins on a baking sheet; let stand at room temperature for 15 minutes. Sprinkle with remaining sugar. Broil 8 in. from the heat for 4-7 minutes or until the sugar is caramelized. Refrigerate for 1-2 hours or until firm.

YIELD: 8 SERVINGS.



## spaghetti squash with moroccan spices

LILLIAN JULOW | GAINESVILLE, FLORIDA

Here's an easy recipe that's better if prepared in the microwave instead of a conventional oven. A colorful blend of spices livens up the delicate strands of squash.

- 1 medium spaghetti squash (4 pounds)
  - 2 garlic cloves, minced
  - 2 tablespoons butter
  - 1 teaspoon ground cumin
  - 3/4 teaspoon salt
  - 1/2 teaspoon ground cinnamon
  - 1/8 teaspoon hot pepper sauce
  - 2 tablespoons minced fresh cilantro
- 1 Cut squash in half lengthwise; discard seeds. Place squash cut side down on a microwave-safe plate. Microwave, uncovered, on high for 15-18 minutes or until tender.
  - 2 In a small skillet, saute garlic in butter for 1 minute. Stir in the cumin, salt, cinnamon and pepper sauce. When squash is cool enough to handle, use a fork to separate strands. Toss with butter mixture and cilantro.

YIELD: 6 SERVINGS.

EDITOR'S NOTE: This recipe was tested in a 1,100-watt microwave.



### FUNNY BONE!

What kind of streets do vampires live on?

**Dead ends and cowl-de-sacs.**