

CASSEROLES

PUMPKIN CASSEROLE†

(KÜRBISEINTOPF)

- 1 1/2 lbs. chuck roast (cut into 1" cubes)
- 2 1/2 lbs. pumpkin (cut into 1 1/2" cubes)
- 1 lb. leek (washed and cut into 1" slices)
- 1 lb. potatoes (cut into 1" cubes)
- 1 lb. tomatoes
- 2 tablespoons olive or vegetable oil
- 1 cup beef broth
- 1 bay leaf
- 4 tablespoons chopped parsley
- Nutmeg, pepper, salt, garlic salt, sugar

Sprinkle some garlic salt over the cubed beef and set aside. Place the oil in a Dutch oven or large pot, add the meat and brown on all sides. Add the pumpkin, leeks, potatoes and sauté for 5 minutes. Place boiling water over the tomatoes and let them sit for 3 to 4 minutes. Empty the water, take off the skins and cut into 1" pieces. Add to the pot, stir and sauté for another 5 minutes. Add the broth and bay leaf and season with salt, pepper, nutmeg and sugar. Bring the ingredients to a boil, turn down the heat and simmer for 45-55 minutes. Season to your taste with salt pepper and sugar and sprinkle the parsley over the top. Serve with bread.

Serves 4

