

CASSEROLES

PUMPKIN IN PANCAKES†

(KÜRBIS IN PFANNENKUCHEN)

- 1 small pumpkin (approximately 1-1 1/4 lb.)
- 1 medium red pepper
- 3 tablespoons butter or margarine
- 3/4 broth or white wine
- 3/4 cup ham (diced)
- 2 tablespoons chopped parsley
- 4 eggs
- 4 tablespoons flour
- 8 tablespoons milk
- 3 tablespoons parmesan (grated)
- salt, pepper, nutmeg

Cut the pumpkin in half, scoop out the seeds and strings, peel and shred. You should have 3 cups (packed down) shredded pumpkin. Cut the red pepper in half, discard the seeds and cut into small thin strips making approximately 1 cup. Melt the 3 tablespoons butter in a medium frying pan, add the pumpkin and sauté for 3-4 minutes. Add the red pepper and sauté another 4 minutes. Add the broth or wine and simmer 5 minutes. Season with salt, pepper and nutmeg to taste. Turn down the heat just to keep it warm. Beat eggs, flour and milk until smooth. Lightly grease a medium skillet and place on medium heat. Drop a fourth of the batter into the hot skillet. Immediately turn the pan using the handle to insure the batter covers the entire bottom of the skillet. Cook, turning over the batter once until light brown on both sides. Repeat these steps until you have 4 pancakes. Stir the parsley and parmesan into the pumpkin mixture and divide the mixture evenly on half of each pancake. Fold over the pancakes and serve with a salad.

Makes 4 pancakes

