



Party Recipe: Dinner in a Pumpkin

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Compiled & Shared on our [Budget101.com](http://www.Budget101.com) Discussion List by various Members

DINNER-IN-A-PUMPKIN

1 (8-10 lb.) pumpkin
1 1/2 lbs. ground beef
1 small onion, chopped
1 clove garlic, minced
1 1/2 tsp. sugar
1 1/2 tsp. mixed Italian herbs
1 1/2 tsp. salt
1/8 tsp. pepper
4 cups tomato juice
3 cups cabbage, shredded
1/2 lb. green beans
1 cup rice, uncooked

Wash pumpkin, & Clean Pumpkin thoroughly inside & out. (Save the seeds and roast them for a treat) In a medium Fry pan, brown and drain beef. Add onion & garlic, saute until lightly translucent. Add seasonings and tomato juice; heat. Mix with uncooked rice. Layer pumpkin with 1/3 of the cabbage, 1/3 green beans, 1/3 rice, and 1/3 meat mixture in pumpkin. Repeat layers and replace lid. Bake at 350 degrees for 2 1/2-3 hours or until done. Pumpkin is done when it is soft when pierced with a fork. Serve with tossed green salad and cornbread.

Great Before Trick or Treating or Parties!