



## Baked BBQ Pumpkin Stuffing

**Makes:** 4-6

**Prep time:** 15 minutes

**Cook time:** around 25 minutes

### Ingredients:

1 butternut squash, peeled and cubed

180g sourdough bread (slightly stale if possible), torn into pieces

1 small onion, peeled and sliced

2 cloves garlic, crushed or grated

10-15 sage leaves, finely sliced

80g Gruyere cheese, grated, plus extra for the top

2 eggs

200ml milk

250g creme fraiche

This simple recipe can be made in any cast iron skillet or other heat proof pan on the BBQ and is really a template for you to add different flavours according to your tastes. The sourdough bread soaks up the creamy sauce making it soft and gooey underneath, and crunchy on top. Try adding different herbs such as rosemary and thyme, or experiment with different cheeses. Caramelising the onions would also make this dish sweeter, if that's your thing.

### Method:



**1.** Cook the pumpkin in boiling salted water. Drain.

**2.** Light 2 gas burners on the Jupiter Outback BBQ and once hot, place your skillet on the heat. Add a tablespoon or so of oil and fry the onions until soft and just starting to colour, around 15 minutes.

**3.** Tear your sourdough into pieces.

**Method Continued:**



**4.** Add your garlic and fry briefly, then transfer the onions and garlic to a bowl and combine with the pumpkin.

**5.** In a separate bowl, combine the creme fraiche, eggs, 80g Gruyere, milk and sage. Season with salt and pepper.

