

Pumpkin Tzimmes

Submitted by: Michelle Lewandowki

Beit Shalom Synagogue, Adelaide, South Australia

Ingredients

- 4 lbs pumpkin (such as butternut), peeled and diced
- 1½ teaspoons salt
- 4 tablespoons butter
- 2 tablespoons rice
- 2 teaspoons sugar
- ½ cup sour cream

Directions

Combine the pumpkin, rice and salt in a saucepan. Cook over low heat for 45 minutes; mix frequently (note: it is not necessary to add water, as the vegetable has its own).

Mash the mixture until smooth.

Add the sugar, butter and sour cream.

Cook over low heat for 10 minutes, stirring occasionally.

Adjust seasoning and serve as a vegetable dish.