

By Ashleigh Noyes

Tribune Staff

As I sit back and think I realize that I have been writing this column now for almost a year. I cannot thank all of our readers enough for all the generous praise and kind words. I love to write and I love to cook so this little story each week is such a great opportunity for me to share with all of you.

At the beginning of this assignment, I had asked readers to call in with requests or send me recipes to put in from time to time. However, what I heard from most of you is that you enjoy just reading my recipes, which is great, I am glad to share!

This week I am fulfilling a request made by one of our readers. A phone call came in asking for a good recipe for Pumpkin Butter. Serving readers is what I am here for and with everything else going on in my life right now, this one was a snap. So I am at your service, with a very simple, very delightful recipe as requested by you!

Pumpkin Butter

1 (29 ounce) can pumpkin puree

3/4 cup apple juice

2 teaspoons ground ginger

1/2 teaspoon ground cloves

1 1/2 cups white sugar

2 teaspoons ground cinnamon

1 teaspoon ground nutmeg

Combine pumpkin, apple juice, spices, and sugar in a large saucepan and stir well. Bring mixture to a boil. Reduce heat, and simmer for 30 minutes or until thickened, stirring frequently.

Transfer to sterile containers and chill in the refrigerator until serving.