

Potimarron (Roasted Pumpkin)

Pumpkins and potimarrons are especially good for roasting. The name *potimarron* designates a liaison between pumpkin and chestnut (marron) since the flesh has a rich, burnished flavor that is reminiscent of roasted chestnuts.



Directions:

1. Simply wash the outside well, dry it, then cut it in half with a large knife. Once halved, use a large spoon to scoop out the seeds (save for roasting!).
2. Preheat the oven to 400 degrees F and drizzle a few tablespoons of olive oil on a rimmed baking sheet. You can use a non-stick sheet one or line the pan with parchment paper for easier clean up.
3. Sprinkle with coarse or sea salt and black or chili pepper. Other additions can include some thinly sliced garlic; fresh thyme, rosemary or sage; or cinnamon and brown sugar or maple syrup, replacing the olive oil with butter.
4. Slice the potimarron into crescents about the width of your thumb and toss them in the olive oil and other ingredients on the baking sheet. They should be in a single layer. (If you have a lot, roast them on two trays, or refrigerate the rest for another day.)
5. Roast the slices on the lower rack of the oven for 20 to 30 minutes, flipping them midway during baking, until they're cooked to your liking.
6. Once roasted, the slices can be served warm, and any leftovers can be used in other dishes.