**Perky Pumpkin Dip**

**Cubes of sweet or pie pumpkin are cooked and then pureed along with lemon and lime juices, cilantro, jalapeno, garlic, and toasted caraway,** [**cardamom**](http://appetizer.betterrecipes.com/perky-pumpkin-dip.html) **and cumin seeds.**

**Ingredients:**

6 cups Sweet or Pie Pumpkin Flesh, peeled, seeded, and cut into 1" cubes

2 tsp Each Caraway Seeds, cardamom seeds and cumin seeds, toasted

6 Tbsp (1/3 Cup) Lemon Juice

¼ cup Lime Juice

¼ cup Extra-virgin Olive Oil

1 Tbsp Minced Garlic

½ cup Chopped Fresh Cilantro

1 Tbsp Minced Fresh Jalapeno

PepperSalt & Pepper, to taste

Serve With :Grilled Pieces of Pita Bread, tortilla chips, cut veggies, and/or assorted cocktail breads

**Directions:**

Bring a stockpot of water to a rolling boil, and add pumpkin. Cook until cubes are easily pierced by a fork but still offer some resistance, about 6 to 8 minutes. Drain pumpkin and cool to room temperature. Then combine pumpkin, toasted seeds, lemon and lime juices, oil, garlic, cilantro, jalapeno pepper, salt and pepper. Puree in a food processor or a blender. Refrigerate, covered, until ready to serve. Put in a nice serving dish and serve with grilled pieces of pita bread, tortilla chips, cut veggies, and/or assorted cocktail breads. Cover and refrigerate any leftovers.

**Helpful Tips:**

I tasted a delicious pumpkin dip a few years ago when we went out for dinner. I enjoyed it so much so, that I tried to create one of my own. This is the final result. Different and very tasty; you'll enjoy serving this dip during the Holidays