**Stuff Me Pumpkin**

**This stuffing makes for a great addition to any holiday spread. Preparing it and serving it in the pumpkin adds great flavor and makes a fun presentation.**

Servings: 4-6

**Ingredients:**1 Pie Pumpkin

3-5 lbs Salt & Pepper, to taste

2 cups Cubed Stale Bread

1 cup Grated Aged Cheese, gouda or gruyere

4 slices Bacon, cooked and crumbled

3 cloves Garlic, minced

½ tsp Fresh Chopped Thyme

½ tsp Fresh Chopped Marjoram

Pinch Grated Nutmeg

1-2 cup sHeavy Cream
**Directions**:Preheat oven to 350 degrees F. Remove top from pumpkin and reserve.Clean out pumpkin like a Jack O Lantern.Generously season pumpkin interior.

In a bowl, toss the salt, bread, cheese, and bacon together and stuff into pumpkin. Stir nutmeg into cream and pour over the stuffing until all is moistened. Bake with top on, for 1 1/2-2 hours, until pumpkin flesh is soft, in a large Dutch oven. Serve from pumpkin for a beautiful presentation. Make sure to scoop out some cooked pumpkin, with the stuffing, for each serving.