



## Calabaza en Tacha

### RECIPE NAME

#### INGREDIENTS

- 1 small pumpkin
- 1 *piloncillo* cone
- peel of 1 orange
- 3 cloves
- 2-3 whole cinnamon sticks
- 2 cups of water

#### KITCHEN UTENSILS

- chopping board
- knife
- large pot
- 1 wooden spoon
- 1 regular spoon
- 1 large serving bowl
- 4 regular serving bowls

#### NUMBER OF SERVINGS

4 servings

#### PROCEDURE

1. Pour 2 cups of water into a large pot.
2. Add 2 large cinnamon sticks, 1 *piloncillo* cone, peel from 1 orange, and 3 cloves into the pot. Have an adult help you boil and stir the water.
3. As the water and spices boil, ask an adult to cut the pumpkin into medium to large chunks. No need to peel.
4. Ask an adult to add the pumpkin pieces into the pot, face down. Pieces that don't fit can be layered on top of other pieces.
5. Allow the pumpkin to simmer in a medium-low heat until it is tender. Flip the pieces during the simmering if necessary.
6. Once tender, gently remove the pieces using a wooden spoon and plate the pieces so they cool down.
7. Continue boiling the liquid in the pot until it becomes thick.
8. Serve the cool pumpkin pieces in a bowl and drizzle the liquid on top of the tender pumpkin.

