



This festive dip is baked right in the pumpkin. With lots of Gruyère cheese, and fall spices, this dip is a delicious appetizer that you will want to serve again and again. Serve with warmed naan bread or breadsticks. Keep a spoon on the side to help scoop out the pumpkin with the dip.

Pumpkin Dip

Ingredients

- 1 butternut squash or flat pumpkin
- 1/2 teaspoon ground nutmeg
- 1/4 cup butter + 2 tablespoons
- 1 onion, chopped
- 1 garlic clove, finely chopped
- 2/3 cup dry white wine
- 1 teaspoon flour
- 2 tablespoons chopped sage
- 1 teaspoon fresh oregano
- 1 cup artichoke hearts, chopped*
- 3 cups grated Gruyère
- 1/2 cup sour cream
- 1/2 teaspoon Kosher salt
- 1/2 teaspoon white pepper

Instructions

Preheat the oven to 350°F. Slice the top off the squash and set aside. Using a spoon, remove all the fibers and seeds. Melt 2 tablespoons butter and drizzle the inside of the squash. Season with salt, white pepper, and nutmeg. Place the squash with the lid on a baking sheet and cook for 1 hour.

In the meantime, prepare the filling by melting the butter in a pan. Add the onion and garlic and cook for 3 minutes, until translucent. Add the wine and simmer until the wine is reduced by half. Add the flour, sage, oregano, and artichoke hearts. Stir until combined and remove from the heat.

Add the grated cheese and sour cream and stir until well combined. Fill the pre-baked squash and cover with the lid. Bake for 45 minutes to 1 hour, until the cheese has melted. Serve immediately.

Note: The pumpkin can be filled ahead of time and baked at the last minute to serve warm. *Use artichoke hearts in oil (Costco has a good brand).

Serves 4 to 6.