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214 East 49th St. at 3rd Ave. 212-935-1516
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464 Sylvan Ave., Englewood Cliffs, NJ (opening soon!)

Calabaza en Tacha (Serves 5) Pumpkin in Panela (Sweet) Syrup

10 lbs. pumpkin, cut into 8 pieces
2 piloncillo (Mexican brown sugar),
8 oz. each
1 cup sugar
1 cup honey
4 cinnamon sticks
6 whole cloves
6 whole allspice
2 gallons water

In a sauce pan with water, boil the piloncillo, sugar, honey, cinnamon, cloves and allspice. After 20 minutes, add pumpkin with the seeds and bring to a boil. Reduce heat to medium low and cook for 40 minutes or until the syrup has reduced about 60% and pumpkin is tender. Serve with a side of vanilla ice cream.


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