

## **Sweet & Sour Pumpin: Zucca Gialla in Agradolce**

### **Ingredients**

1 pound sugar pumpkin or acorn squash  
1/2 cup extra virgin olive oil  
2 cloves garlic, finely sliced  
3 tablespoons honey  
3 tablespoons red wine vinegar (Pompeian is best)  
1 handful fresh chopped basil  
2 tablespoons fresh chopped mint  
Salt and freshly ground black pepper

Leave the rinds on and remove seeds from the pumpkin. Cut the flesh lengthwise into wedges, each about the length of your hand from fingertip to wrist.

In a medium saucepan, heat the olive oil over medium heat. Add the pumpkin wedges and cook until soft and deep golden brown, 7 to 8 minutes.

Turn the wedges over and add garlic. Drizzle first the honey and then the vinegar over the pumpkin pieces, and season with salt and pepper, to taste. Cook until the liquids reduce to a glaze, turning the pumpkin pieces, if necessary.

Add basil and mint at the last second. Transfer pumpkin wedges to a platter and drizzle pan juices on top. Serve room temperature or hot.