



### *BUTLER'S PUMPKIN RAVIOLI*

1 cup canned pumpkin or fresh pumpkin pulp\*  
1/3 cup grated parmesan cheese  
1 1/4 teaspoons salt  
24 wonton wrappers  
½ cup chicken or vegetable broth  
1 ½ tablespoons unsalted butter  
chopped parsley

Combine pumpkin, parmesan cheese, and ¼ teaspoon salt. Spoon about 2 teaspoons of pumpkin mixture into center of each wonton wrapper. Moisten edges of dough with water and bring two opposite sides together to form a triangle, pinching edges to seal.

Place ravioli into a large saucepan of boiling water with the remaining 1 teaspoon of salt; cook 7 minutes and drain in colander. Place broth and butter in pan, bring to boil, add ravioli, tossing to coat. Sprinkle with parsley before serving.

\*See Butler's Fresh Pumpkin Pulp Recipe

*From the Kitchen of Mrs. Butler*

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