

# Wild Rice Turkey Biryani Stuffed Whole Pumpkin

Recipe and photo from Big Green Egg and courtesy of Lynn Joseph, "GirlyEgg".

## Instructions:

Wash and dry the pumpkin. Slice the top off the pumpkin using a sharp knife. Remove the seeds and stringy center. Save the seeds for later. Rub the inside of the pumpkin with melted coconut oil and curry seasoning. Prepare Biryani (can be made a day ahead): Melt the butter in a Dutch oven. Add the chopped onion and cook until browned. Add garlic and ginger and next 7 ingredients. Saute until the spices "bloom", but careful not to burn. Add the wild rice and basmati rice and mix well. Add the water to the rice mixture and bring to a boil, cover and simmer for 30 minutes or until all of the liquid has been absorbed. Remove from heat. Remove cinnamon sticks and cardamom pods from mixture. Add the turkey, juice of 1 lemon, Craisins, apple and pecans. Set up Big Green Egg – indirect at 325 degrees (convEGGtor legs up) Place pumpkin in a pie plate. Fill pumpkin to top with Biryani and place pumpkin lid on top. Place pumpkin in pie plate on the convEGGtor – preferable to use the egg "feet" to raise it off the convEGGtor, but can be put directly on it. Close lid of the egg and be sure that the stem of the pumpkin clears the hole on the Egg lid and that the temperature gauge does not pierce the flesh of the Egg. Roast the pumpkin for 40 minutes or until a toothpick or knife can be inserted with minimal resistance. It should be the consistency of a cooked baked potato. Remove from Egg and allow to rest with the top on for at least 10 minutes. Scoop out the Biryani, ensuring to scoop the roasted pumpkin in the serving. Enjoy!

## Ingredients:

- 1 large sugar pumpkin (approx. 3-4 pounds)
- 6 tbs clarified butter
- 2 sweet onions, chopped
- 3 cloves garlic, minced
- 1 tsp fresh ginger, minced
- 10 green cardamom pods
- 3 whole cinnamon sticks
- ¼ tsp ground cloves
- ¼ tsp chili powder
- 1 tsp ground cumin
- 1 tsp ground coriander
- ½ tsp ground black pepper
- 1 cup wild rice
- 1 cup basmati rice, rinsed until clear water
- 2 lbs. ground turkey or chicken, cooked and browned
- 1 lemon
- 1 cup Craisins
- 1 cup tart apple (Granny Smith), diced
- ¾ cup pecans, toasted and chopped
- Coconut Oil
- Curry seasoning
- 4 cups water

