



The Weekend Dish Saturday October 27th Show

Saturday 10-27-2007 9:36am ET

This week Helen and David talk about game and exotic meats with Geoff Latham of [Nicky USA](#). We'll let you know how you can get everything from venison and elk to kangaroo and rattle snake 🐍 and [how to cook it](#) once you get it. And, guys, before you let your wife carve the Halloween pumpkin this year, check out Todd from [ExtremePumpkins.com](#), who proves that pumpkin carving is a man's job. Speaking of pumpkins, Justin Mason from [Nirvana Café](#) takes our chef's challenge this week and uses those extra pumpkins to make a Pumpkin Mash 🍠. Check out the recipe below. If you're looking for killer vacation, Helen and David fill you in on the Murder Mystery Weekend 🍷 at the [Lafayette Manor Inn](#) in Washington, GA with our weekly spotlight on Travel.



Pumpkin Mash (serves 8)

4 cups Pumpkin
4 cups Yukon Gold Potatoes
4 cloves Garlic
3 Tbl Butter (unsalted)
1 1/2 cups Cream
1 tps Nutmeg
1 tps Cinnamon
2 Tbl Brown Sugar

Cut the pumpkin in half, peel off the hard skin until only the bright orange is left. Cut into small chunks. Place the pumpkin pieces into boiling water and cook until soft. In another pot, peel and cook the potatoes. Peel garlic and coat with oil. Wrap garlic in foil and place in 375 degree oven. Cook until golden brown (about 7 minutes). In a sauce pan, bring cream to a simmer. Add nutmeg and cinnamon. Once cooked, combine pumpkin and potatoes in same pot. Add butter, brown sugar, roasted garlic and cream. Mash until ingredients are fully incorporated. Season with salt and white pepper.

<http://www.640wgst.com/pages/theweekenddish.html>



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