

Name: _____

A Pilgrim Dish

Pilgrims called pumpkins and squash “pompions.” Read a Pilgrim recipe for stewed pompion. Then fill in the bubbles to answer the questions.



Stewed Pompion for Pilgrims

What You Need:

- 4 cups of pompions, peeled and cut into squares
- 4 cups of water
- 3 tablespoons butter
- 3 teaspoons cider vinegar
- 2 teaspoons ground ginger
- 1/2 teaspoon salt

What to Do:

1. Put pompions and water in a medium pot.
2. Boil until pompions are soft.
3. Drain and mash the pompions.
4. Add the butter, vinegar, ginger, and salt.
5. Cook all the ingredients together and stir. Serve warm!

1. What are pompions?

- salt butter pumpkins or squash

2. How many teaspoons of salt do you need?

- 1 1/2 2

3. What do you do *first*?

- Add butter. Put pompions and water in a pot.

4. What do you do after you add all the ingredients?

- Cook and stir the ingredients Mash the butter.