



## Symphonic Soundscapes

October 27, 3pm  
Agate Encaves,  
Moone Lake High School

Special encore performance w/  
Oystein Baadsvik - Tuba Soloist

November 1, 7pm  
Weber Hall, UMD

Embrace the time  
of year with

# PUMPKIN

# SPICE BRITTLE



So many  
good things  
for beer  
lovers now

**B**eer is fun and comfortable, and I love to talk about it.

I just returned to Duluth after spending a few days in Denver judging beer at the Great American Beer Festival, the largest beer competition in the world. An award from there is, as I like to say, the equivalent of receiving an Academy Award for brewers.

Our region was well represented. Earth Rider

Brewery won a gold medal for its Duluth Coffee Co. Pale Ale, as well as Ursa Minor Brewing's Scotch Ale winning a bronze.




**DAVE HOOPS**  
*Hoops on Hops*

Only four brewers in Minnesota won medals in this competition (pretty awesome for the Twin Ports). With more than 9,500 entries, this is not really surprising. This fact got me thinking about just how big of a deal beer and small breweries have become in the United States.

When I moved to Minnesota in 1999, there were four or five breweries selling beer. Now there are almost 200. In the Denver city limits alone, there are more than 80. Consider these numbers with the fact that there are more than 120 different styles. The numbers don't lie — it's the greatest time in history to be a beer drinker.

Almost everyone I speak with has an opinion about how we have arrived at this point. Is it the never-before-offered ingredients, the hundreds of brands on the shelf, the media covering beer like never before? It could be, but often I find myself thinking about you, the reader and beer drinker. It seems lost in the hyperbole that beer consumers have changed dramatically in the past 10 years. Younger people have embraced beer; women's purchase percentages have risen, and with more styles being offered, Mr. and Mrs. Joe Six-Pack have been able to purchase beers locally made that fit into the national brand profiles that may have been their go-tos in the past.

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**TONY AND SARAH NASELLO**  
*Home with the Lost Italian*

I adore Charles Schulz's "Peanuts" comic strip, and in preparation for the upcoming arrival of The Great Pumpkin, I've added a trendy twist to an old-fashioned favorite with my Pumpkin Spice Brittle.

To give this brittle a seasonal flair, I use pumpkin seeds instead of peanuts, and a blend of fragrant fall spices including cinnamon, ginger and nutmeg.

Shelled pumpkin seeds, also called pepitas, are best for this recipe. I buy my pepitas at the grocery store as I find shelling seeds freshly harvested from a pumpkin a nearly impossible task. Pepitas are mostly green in color, which adds a lovely, autumnal complement to the golden-brown brittle, and you can use either raw or

BRITTLE: Page C2



**TOP:** Pumpkin Spice Brittle is made with pumpkin seeds and fall spices.

**LEFT:** Pumpkin seeds can be seen as the Pumpkin Spice Brittle is broken up.

Photos by Michael Vosburg / Forum News Service

### Pumpkin Spice Brittle

Makes: 2+ pounds

- 3 cups sugar**
- 1 cup light corn syrup**
- ½ cup water**
- 2½ cups shelled pumpkin seeds (pepitas), raw or roasted and salted**
- 2 teaspoons baking soda**
- ½ teaspoon cinnamon**
- ¼ teaspoon ground ginger**
- ¼ teaspoon ground nutmeg**
- ⅛ teaspoon salt (omit if using salted pumpkin seeds)**

- 1 tablespoon butter**
- 1 teaspoon pure vanilla extract**

Grease a baking sheet (I use a half-sheet pan) with cooking spray, oil or butter; set aside.

In a heavy saucepan, stir together the sugar, corn syrup and water until combined. Cook over medium heat, stirring constantly, until sugar dissolves and mixture comes to a boil. Continue cooking without stirring until

the temperature reaches 280 degrees on a candy thermometer (soft crack stage).

Meanwhile, in a small bowl, combine the baking soda, cinnamon, ginger and nutmeg; set aside. Measure out the butter and vanilla so that they are ready to use when needed.

When the sugar mixture has reached 280 degrees, gradually stir in the pumpkin seeds so that the mixture continues to boil. Cook, stirring occasionally, and watching closely until the temperature reaches 300 degrees (hard crack stage).

Remove the pan from the burner and immediately add the baking soda mixture, butter and vanilla and stir in quickly until incorporated. Pour onto the prepared baking sheet. Carefully lift and tilt the pan to spread the brittle into the corners as much as possible.

Place pan on a wire rack to cool. When completely cool to the touch, break the brittle into pieces and store in an airtight container for up to 2 weeks.

## Bloodys and Cheese Curds and Wings

### OH MY!



**Kate's Bloody Marys**



**Cheese Curds**



**Wings**

**Live Music Sundays @ 4:30**

- Just minutes up Jean Duluth Road
- Open daily at 11am
- 218.525.2883
- thebreezeinn.com

