

## **GWYN PWMPEN** (Welsh Pumpkin Wine)

**A**nother Welsh recipe, although I have come across something very similar in Oxfordshire, where they use a large member of the squash family called a vegetable marrow, hollowed out, filled with sugar and hung in a net in a dark closet to start it to “work” before transferring it to a crock. The only time I tried the Oxfordshire variant, I completely forgot about it until, trying to locate the source of a particularly unpleasant smell, I opened the closet door—only to find...Never mind, stick to the Welsh recipe and you won’t have to consider moving to another house.

**1 large pumpkin**  
**sugar**  
**2 lemons**  
**rum**

Remove the seeds and the pulp from the pumpkin and place it in a large glass or earthenware jar. Fill up the hollowed pumpkin with sugar, then cover it with a cloth and leave to stand in a warm place. Every day, add more sugar until the pumpkin has completely dissolved. Strain the liquid through a muslin cloth and add the juice of both lemons. For each quart of liquid add 1/2 cup rum. Bottle immediately, corking very tightly. Store in cool, dark place for 6 months before drinking.