

Discover the Taste of India on the Grill.



Patak's Curry Pastes are blends of freshly ground spices and herbs that are available in a wide range of flavours. The nature of a Curry Paste makes it an ideal marinade for grilling. Patak's Curry Pastes will give your grilled meat, chicken or fish a unique flavour and make your dish distinctive and scrumptious.

Patak's – delicious Indian food made easy.

OTG | RECIPES

CLASSIC PUMPKIN PIE

Pumpkin Pie is a classic favourite for Thanksgiving. Try this quick and easy recipe for the holidays. (If you want to be more adventurous, you can use whole pie pumpkins for the filling as well as make your own pie crust ... a little more skill and patience required.)

- 1 (15 ounce) can pumpkin
- 1 (14 ounce) can Sweetened Condensed Milk
- 2 large eggs
- 1 TSP ground cinnamon
- ½ TSP ground ginger
- ½ TSP ground nutmeg
- ½ teaspoon salt
- 1 (9 inch) unbaked pie crust

- Preheat oven to 425°F. Whisk pumpkin, sweetened condensed milk, eggs, spices and salt in medium bowl until smooth. Pour into crust. Bake 15 minutes.
- Reduce oven temperature to 350°F and continue baking 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean. Cool. Garnish as desired. Store leftovers covered in refrigerator.



ROASTED PUMPKIN SEEDS

Another classic fall treat, perfect for kids after they've emptied their Jack-o-lanterns.

Rinse the pumpkin seeds under cold running water and try to remove all the pulp and pulpy strings. Place the wet seeds on a tea towel (or paper towels) and pat to remove excess water. Oil a baking sheet with your favourite cooking oil and spread the seeds evenly on the sheet. Sprinkle seeds with salt to taste.

Bake at 325°F until toasted for 15 minutes. Stir and flip the seeds over so they'll bake on both sides. Bake at 325°F until toasted for another 15 minutes.

Let the seeds cool off completely before eating. The pumpkin seed mix can be stored in an airtight container for serving later.

If you prefer your seeds with a saltier flavor, you can soak your pumpkin seeds overnight in salty water. It won't make a huge difference in the taste, but some people prefer doing it that way. Also, almost any popcorn seasoning can be used with good results.