



SILVER EDGE SQUASH (SEEDS)

About

Silver Edge takes its name from the unique, large and tasty, silver edged **seeds** that are produced inside of its fruit. The attractive white fruit have green mottled stripes and make for an interesting addition to fall squash and pumpkin **displays**. The flesh is not palatable but its **seeds are delicious!**

Application

The hulled **seeds** are perfect for **snacking** and making traditional **pipian sauce (mole sauce)**.

- Pat them dry on a baking sheet, rub them with olive oil and salt (or favorite seasoning).
- Spread them out in a single layer and bake for **10 minutes**, then remove and stir, then bake for another **8-10 minutes**.

Keep in a **cool and dry place** and use **within 3 months** from harvest.

**Zinc a mineral that helps the immune system fight bacteria and viruses.*

Edible Seeds

Flesh not palatable

Averages

2-3LBS

Maturity:

**Cream with
Green Stripes**

**Magnesium,
Vitamin K, *Zinc,
Phosphorus**

THE PUMPKIN STAND

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Ovid, NY 14521

www.ThePumpkinStand.com

OPEN Daily 10AM-6PM
Labor Day - Halloween