

Winter Squash Puree

Serve: 4

Wolfgang Puck: Makes It Healthy

Pp. 162-163

NOTE: (HdeH). This recipe calls for Turkey Piccata but I favor the chicken with Apricot recipe

Winter Squash Puree:

- 1 pound fresh butternut squash, unpeeled, seeds and strings removed, cut into large chunks
- 1 pound fresh acorn squash, unpeeled, seeds and strings removed, cut into large chunks
- 3 tablespoons honey
- ¼ teaspoon ground allspice
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground ginger



Photography from book

1. Preheat oven at 375F
2. In a single layer in a baking pan, put the squash pieces, peel side down, and add 1-cup water. Cover the pan securely with aluminum foil and bake until the squash pieces are tender, about 1 hour. Set aside at room temperature until cool enough to handle.
3. Carefully remove the foil and, with a metal spoon, scoop the flesh away from the squash shells, transferring it to a heatproof bowl. Mash the squash with a potato masher until smooth. Add the honey and evenly sprinkle in the allspice, cinnamon, and ginger. Stir until thoroughly blended. Cover the bowl with foil and place it over a pan of gently simmering water to keep it warm until serving time.