

## Roasted Winter Squash Puree

From Fall Menu for A Splendid Table, September 2002

Adapted from A New Way to Cook (Sally Schneider Artisan, 2001 - Copyright 2001)

*Roasted winter squashes also make wonderful purées, an unexpected alternative to mashed potatoes; they have such a fine texture & rich flavor that no additional fat is necessary. You can flavor the puree simply with salt & pepper, or any other sweet spices, like nutmeg, cinnamon, or cloves.*

Preheat oven to 400°F. Cut a 2 1/2lb winter squash in half & scoop out seeds. Using a slightly dampened brush, brush lightly with olive oil & place cut-side down on heavy baking sheet. Sprinkle 1 TBS water onto pan. Bake 30 minutes, then turn squash over & bake 15 minutes longer, or till flesh is tender. With a spoon, scoop flesh into bowl of a food processor. Process to smooth puree, about 1 minute. Stir in desired seasoning, then taste, adding more if desired + 1-2 tsp fresh lemon juice.

Makes about 2 1/2 C & serves 4

Fall Menu for A Splendid Table

Herb-Scented Tuscan Pork Roast

Rustic Rosemary Apple Tart

Bruschetta of Wild Mushrooms

Roasted Winter Squash Puree

Copyright © 2002 Lynne Rossetto Kasper