

Welcome again, Food Fans!

The holidays are right around the corner and that means food, and lots of it! Most holiday tables aren't complete without a pie or two, most likely apple, pumpkin, or pecan. If you're looking for something a little different for the table this year, why not try

### Sweet Butternut Squash Pie

This pie is reminiscent of a pumpkin pie, but a great way to mix things up. This recipe is easy but can be time intensive.

For this pie you'll need:

Your favorite pie crust

1 small to medium butternut squash

or one can of pureed butternut squash

3 large eggs at room temperature

1 can of evaporated milk

$\frac{3}{4}$  cup of packed brown sugar

1 tablespoon of cornstarch

1 teaspoon of cinnamon

$\frac{3}{4}$  teaspoon of freshly grated ginger

$\frac{1}{2}$  teaspoon of salt

$\frac{1}{2}$  teaspoon of vanilla extract or vanilla bean paste

$\frac{1}{4}$  teaspoon of nutmeg

extra flour for dusting your rolling surface

When it comes to pie crusts there are lots of options, from frozen to boxed mixes to all manner of from scratch recipes. Use the one you like the best.

If you're interested in learning to make crust dough from scratch, check out the chopping block's video on perfect pie crusts.

I like freshly roasted squash, but if you prefer or are under a time crunch, you can skip the squash roasting instructions and canned will do just fine.

Preheat oven to 400 degrees.

Cut your squash in half lengthwise and scoop out seeds. Then put it, cut-side down, on a baking sheet. A silpat is a huge help here.

Roast the squash until it's nice and soft, which should take around 45 to 50 minutes.

While the squash roasts, roll out some dough so that it's round and about  $\frac{1}{8}$  inch thick. A dusting of flour will help to keep things from sticking.

Transfer the dough to a 9-inch pie dish. Trim any excess so that the top is flush with rim, then prick inside all over with a fork.

Once the squash softened, let it rest for a few minutes, until it's cool enough to handle.

Scoop out the flesh and put it into a food processor; blending until it's smooth.

Re-heat oven to 400 degrees with racks in lower and upper thirds.

If you have pie weights, cover the crust in parchment and fill the interior with the weights. Alternatively, you can use dried beans

Bake piecrust on the lower rack to blind-bake until edges begin to turn golden and the bottom is dry, which should take 20 minutes.

After the crust is finished blind-baking, carefully remove parchment and beans.

Now, reduce oven temperature to 375 degrees and return the crust to the oven for 10 to 15 more minutes.

While the crust finishes baking, whisk together 1 cup squash puree and remaining 3 eggs, brown sugar, cornstarch, salt, and other spices.

Then, add in vanilla and evaporated milk to finish off you filling.

When the crust comes out, pour in your filling and reduce oven temperature again to 325 degrees.

Bake your pie until center is just set, about 50 to 65 minutes. Let cool completely on rack.

To decorate your pie, try covering it in crushed walnuts, adding a braid to the edge or adding dough cut-outs in the shape of leaves, pumpkins or animals to the top.

If you want to add the cutouts, simply use a second pie crust and bake the cutouts for the 10 to 15 minutes that the pie is in the oven at 375.

Serve the pie hot or chilled with a dollop of whipped cream.

Happy eating!