

Sandy's Maple Butternut Squash

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This wonderfully buttery squash puree, sweetened with maple syrup and whipping cream, is a classic fall favorite that's sure to make a spectacular side to your Thanksgiving turkey.

Recipe Ingredients:

- 4 lb butternut squash
- 1/4 cup butter
- 1/4 cup whipping cream
- 1/4 cup maple syrup
- 1/2 tsp salt

Recipe Instructions:

Preheat oven to 400°.

With a large, sharp knife, cut butternut squash in half lengthwise. Scoop seeds out with a spoon and place both halves, cut side down, in a shallow baking dish or cookie sheet with sides. Pour in just enough water to cover the pan about 1/8 inch deep. Place in oven and bake for 30 minutes. Turn the squash halves over and continue baking for another 30 minutes or until very tender when poked with a fork. Remove from the oven. With a spoon, scoop squash flesh out into a bowl. If you have a food processor, puree squash with butter, whipping cream, maple syrup and salt until very smooth and creamy. (You may have to do this in two batches.) You can also beat butter, cream, maple syrup and salt into squash with an electric mixer, if you prefer. The squash won't come out quite as velvety smooth, but it will still be delicious.

Servings: 8

Bon Appetit!

