

## ROASTED SQUASH PUREE' WITH GINGER

1 BUTTERNUT SQUASH (2.5-3 POUNDS)  
2 TABLESPOONS OF UNSALTED BUTTER AT ROOM  
TEMPERATURE  
½ CUP OF MILK  
1 ½ TEASPOON OF PEELED AND GRATED FRESH GINGER  
ROOT  
SALT AND PEPPER TO TASTE

- \*PREHEAT OVEN TO 400 DEGREES
- \*CUT SQUASH IN HALF AND PLACE ON A LIGHTLY  
OILED BAKING SHEET  
WITH CUT SIDE DOWN
- \*BAKE UNTIL EASILY PIERCED WITH A KNIFE (ABOUT  
45-50 MINUTES)
- \*REMOVE FROM OVEN AND SET ASIDE TILL COOL  
ENOUGH TO HANDLE.  
USING A SPOON AND SCOOP OUT SEEDS AND FIBER  
AND DISCARD
- \*SPOON "MEAT" INTO A BOWL AND KEEP WARM
- \*IN SMALL SAUCEPAN OVER MEDIUM HEAT, COMBINE  
BUTTER AND  
MILK AND HEAT UNTIL THE BUTTER MELTS; REMOVE  
FROM HEAT
- \*MASH/PROCESS SQUASH UNTIL SMOOTH.
- \*STIR IN MILK MIXTURE AND GINGER
- \*SEASON TO TASTE WITH SALT AND PEPPER
- \*TRANSFER TO A HEAVY SAUCEPAN AND PLACE OVER  
LOW HEAT - REHEAT GENTLY
- \*SERVE IN WARM BOWL AND SERVE IMMEDIATELY