

Butternut Pie Filling

Ingredients for two pies:

2	Butternut squash
1 cup	sugar
2 tsp	ground cinnamon
1&1/2 tsp	ground cloves
1&1/2 tsp	ground allspice
3/4 tsp	ground ginger
3/4 tsp	salt (optional)
6	eggs
24 oz.	evaporated milk

Directions:

1. Cut squash in half lengthwise using a sharp bread knife or handsaw. Scoop out seeds and seed tissue with a spoon; discard or save seeds for roasting or planting.
2. Pour about three cups of water into a large pot or dutch oven. Put squash in the pot rind-down, and cook over medium-high heat until soft (about 20 – 30 minutes).
3. Scoop the cooked squash away from the rind into a large mixing bowl. Using a hand blender or electric mixer, beat the squash until it is a smooth consistency. ¹
4. Preheat oven to 425° F.
5. Add the spices, eggs, and evaporated milk to the squash. Blend with an electric mixer until smooth and liquid.
6. Pour squash mixture into two pre-made pie crusts. The filling should come to the point where the fluting on the pie crust starts.
7. Cook pies at 425° F for 30 minutes. Reduce heat to 350° F and cook for another 45 or 60 minutes, or until a toothpick inserted into the pie comes out clean.
8. Let cool on a wire rack for 2 – 3 hours, then refrigerate. Serve with whipped cream.

¹If there seems to be excess water in the squash, let it sit for a few minutes until the water rises to the top, then pour off or soak with a paper towel.

Pie Crust

Ingredients for two crusts:

2&1/2 cups	all-purpose flour
1 cup	shortening
1/2 tsp	salt
1/2 cup	milk
1 T	vinegar

Directions:

1. Combine milk and vinegar; set aside.
2. In a medium-sized mixing bowl, combine flour, shortening, and salt. Cut with a pastry knife until the mixture looks like fine gravel.
3. Add milk and vinegar mixture. Mix with a wooden spoon until consistent, and divide in half. The dough should stick to itself, but not to much else.
4. With a rolling pin, roll each dough ball on floured work surface until the crust is about 1" bigger than an overturned pie plate. Transfer to pie plate and shape crust edge to liking. Follow cooking directions for pie filling.

Pecan Pie Topping

Ingredients for one pie:

1/2 cup	brown sugar
1/2 cup	finely chopped pecans
2 T	softened butter

Directions:

1. Combine all ingredients in a small bowl. Stir until fully mixed.
2. When the cooking pie filling is not fully liquid but still not set (about 30 minutes), sprinkle the pecan mixture evenly over the top of the pie. Continue baking until a toothpick inserted in the pie comes out clean.