

## Thanksgiving Butternut Pie from Persephone Farm

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1 unbaked " deep-dish pie shell

$\frac{3}{4}$  cup sugar

$\frac{1}{2}$  tsp salt

1 tsp cinnamon

$\frac{1}{4}$  tsp ground cloves

$\frac{1}{2}$  tsp ground ginger

2 eggs

2 cup squash or pumpkin puree

1  $\frac{1}{2}$  cup (12 fluid oz) evaporated milk

Cut squash in half, remove seeds, and place cut side down (unpeeled) in a small amount of water in the bottom of a roasting pan. Cook at 350° for about an hour, depending on size of squash. Prick with a fork to check for softness &ndash; you need smooth flesh for pie making. Cool to room temperature and scoop interior from skin. Mash with a fork or blend with evaporated milk in a food processor.

Combine sugar, salt, cinnamon, ginger and cloves. Beat eggs lightly in a large bowl. Stir in squash and sugar/spice mixture. Add evaporated milk if you have not already done so and stir thoroughly. Pour into pie shell.

Bake in preheated 425° oven for 15 minutes. Reduce temp to 350° and bake 40-50 minutes or until knife inserted in center comes out clean. Cool for 2 hours.