



Blue Talon Bistros

WHIPPED BUTTERNUT SQUASH©
from Chef David Everett

Ingredients

3 lb. Butternut Squash
4 oz. Butter
1/4 c. Milk
1/4 c. Brown Sugar
1/4 c. Dry Potato Flakes
pinch Nutmeg
Fine Sea Salt
Freshly Ground Pepper

Steam squash until soft, approximately 20-25 minutes. Mash squash by hand and transfer to mixer. Meanwhile, combine butter, milk and brown sugar in a small saucepan over medium heat. Added the heated mixture to the squash as it is whipping. Continue whipping in mixer until smooth. Adjust seasoning with nutmeg, salt & pepper. If squash remains too soft, slowly add the potato flakes as the squash is worked in the mixer. Present at the table in a casserole dish topped with a pat of butter.

Serves 6 - 8.