



Piñon Smoked Pumpkin Purée

Makes 4 servings ~ \$3.15 (\$.79 per serving)

Ingredients

Piñon wood chips (mesquite wood is fine too)
1 winter pumpkin squash or butternut squash
1/2 cup water
1/4 cup heavy cream
1 Tbsp. softened butter
Salt and pepper to taste

Directions

1. Preheat oven to 450°.
 2. Cut squash in half, and discard seeds. Place the squash halves, cut sides down, in a baking dish.
 3. Add 1/2 cup water to dish. Cover and bake at 450° for 40 minutes or until squash is tender.
 4. Remove the squash from pan, and let stand for 10 minutes. Remove pulp from skin, and discard skin.
 5. Place the tender squash in a perforated pan with a deep pan to fit underneath. You want to create a smoker. You will burn the pinon wood chips, then smother them so the smoke is going into the squash.
 6. After 5 minutes of smoking, remove squash from pan and continue to make the purée.
 7. Place squash in a potato ricer and rice into a bowl.
 8. Add cream and butter; mix until smooth and creamy.
- Season with salt and pepper.

Recipe courtesy of Andrew Cooper, Four Seasons Resort Rancho Encantado

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