

Winter Squash

I am putting all the winter squash onto this one page! They are really interchangeable in recipes.

Squash will keep great on your counter for a LONG time. Keep it out of direct sunlight. Winter squash keeps for months if stored properly.

I like to roast the seeds from the sugar dumpling squash-they're similar to pumpkin seeds

Pumpkins – bake and freeze for Thanksgiving pumpkin pies, pumpkin curry or roasted pumpkin salad

Pumpkins! You can use these pumpkins for baking or for carving. And our family secret is, we use the same pumpkin for BOTH! On Halloween morning, we carve them. The chunks they cut out (eyes, nose...) I put in the oven and bake for 1 hour at 350° in some water. Then they try to guess which “body” parts came from whose pumpkin. Halloween night they go out with a candle in them. Put the candle on a plate so wax does not get all over. Bring them in before they freeze! You can then cut up the pumpkin and bake.

To eat plain: Cut in half, scoop out seeds. Place open side down in a baking dish, put ½ “ of water in and bake at 350° for an hour. Sprinkle with cinnamon, honey and butter. What you don't eat in one sitting can easily be frozen. Scrape cooked flesh. Put in a colander to strain for a few hours. Put in a food processor and puree. Put in a freezer container and you are set for winter pie-sweet treat making!

The delicious simplicity of a well-baked squash can be celebrated in so many ways. They also make terrific pies, pancakes, muffins and breads. Just substitute equal amounts of pureed baked squash for canned pumpkin in any common recipe. It also works well as a substitute for banana in lots of recipes as well.

Roasted Squash w/ Apple Cider Glaze

Preheat the oven to 350°F. Lightly grease a large sheet pan with oil Peel the squash then slice in half and scoop out the fiber and seeds. Cut into 1/2 inch cubes and combine with oil, salt and pepper. Roast for 30 minutes, until tender.

Meanwhile, combine the cider and shallot in a small saucepan. Bring to a boil over medium-high heat and boil until reduced by two thirds, about 20 minutes. Remove from heat, stir in the sage, cover and keep warm. Transfer the squash to a serving bowl. Pour the cider mixture over the squash, toss gently, and serve. *Serving Up the Harvest

Thai-Spiced Roasted Sugar Dumpling Squash

1 sugar dumpling squash

1 tsp olive oil

3 Tbls toasted sesame oil

3 tsp grated ginger

2 large cloves garlic, minced

1 tsp ground coriander

1 hot pepper, seeded & chopped

2 Thai peppers, chopped

1/2 tsp sea salt

1/4 cup chopped fresh cilantro chopped

Roasted peanuts and lime wedges, for garnish

Preheat the oven to 350°F. Cut squash in half, remove membranes and seeds, brush lightly with olive oil, and place cut-side down on a parchment lined baking sheet. Roast for 55-60 minutes, until tender. Heat sesame oil over medium low heat in a large sauté pan. Add spices and peppers; sauté about 3 minutes. Stir in salt. Add squash and toss, then add cilantro. Garnish with peanuts and lime

Pumpkin Pancake Recipe

1¾ cups flour

3 T sugar
1 tbsp. ground cinnamon
2 t baking powder
1 t ground cloves
1 t ground ginger
½ t kosher salt
¼ t ground allspice
1 cup pumpkin purée
1 cup heavy cream
½ cup milk
2 eggs, lightly beaten
6 T butter, melted

Butter and maple syrup, for serving

In a bowl, whisk together flour, sugar, cinnamon, baking powder, cloves, ginger, salt, and allspice. Add pumpkin, cream, milk, and eggs; whisk until smooth. Heat 1 T butter in a 12" nonstick skillet over medium-high heat. Using a ¼-cup measuring cup, pour batter into skillet to make three 3" pancakes. Cook until bubbles begin to form on the edges, 1–2 minutes. Flip and cook until done, 1–2 minutes more. Repeat with remaining butter and pancake batter. Serve pancakes hot with butter and syrup. -Saveur

Roasted Carrot & Sweet Dumpling Squash Bisque

6 medium/large carrots - cut into sticks
1 medium/large sweet dumpling squash - seeded, stems removed & cubed
1 large red onion - quartered
2 t olive oil
1 t coriander
3 t cumin
¼ t cardamom
2 t good salt
1 bay leaf
6-8 cups water

Optional toppings: chopped parsley & baked carrot chips or pumpkin seeds.

Pre-heat oven to 425 on a rimmed baking sheet spread prepared carrots, sweet squash & onion, toss with olive oil. Roast for 20-30 min checking and tossing veggies at the half way point until roasted golden. In a soup pot over medium heat toast spices until fragrant (coriander through cardamom). Add roasted veggies, salt, bay leaf and 6-8 cups water, bring to a boil, reduce heat & cover- simmer on low for 20 minutes. Remove from heat, with an immersion blender blend soup until smooth and creamy. -Sunday Morning Banana Pancakes

Maple Dumpling Squash

1 sweet dumpling squash, cut in ½ and deseeded
2 T pure maple syrup
1 t cinnamon
¼ t nutmeg
2 T butter

Preheat oven to 350 degrees. Use a fork to poke several holes in the outside skin of each half of the squash. Place squash in baking pan with hollow side up. Add 1" of water to bottom of pan. Place 1 T of butter, 1/8 t of nutmeg and ½ t

of cinnamon in the hollow of each squash half. Pour 2 T of maple syrup on each. Bake uncovered on middle rack for 30-45 min or until the flesh is soft. Serve as is or scooped into a serving dish.

Baked Sweet Dumplings

1 Sweet Dumpling Squash

1 t. Cinnamon

¼ t. ground Nutmeg

1 T. Maple Syrup

2 T. Butter

Preheat oven to 350°. Cut the squash in half and remove seeds. Place squash in baking pan with hollow side down. Add 1" of water to bottom of pan. Bake uncovered on middle rack for 1 hr. or until the flesh is soft. Remove from oven. Place 1 T. of butter, 1/8 t. of nutmeg and ½ t. of cinnamon in the hollow of each squash half. Pour ¼ of maple syrup on each. Serve hot. If using sweet dumpling squash, each half will serve one person and can be served with dinner "as is". Alternately, you may allow the squash halves to cool partially, remove the skins, and mash or puree the squash.

To Bake a Squash, any Squash! (Farm Family Favorite)

1 winter squash, washed well, stem trimmed, cut in half and seeds scooped out
water

Place cut side down in a baking dish and add enough water so it is ¼-1/2 inch deep. Uncovered, bake at 375* for 30-60 minutes till soft and skin is browned. Remove from oven, allow to cool a bit, drain the water, flip over and scoop out the cooked inside. Discard the skin and serve.

We love it served with butter, honey and cinnamon.

Here are other Serving ideas!

Dot with butter and brown sugar or honey

Drizzle with maple syrup

Drizzle with lemon or lime juice

Sprinkle with nutmeg, cinnamon or cloves.

Top with ghee and dashes of hot chili pepper flakes.

Season with a bit of Miso mixed with soy sauce.

Mashed with turnips or potatoes

Chocolate Pumpkin Cookies (Farm Family Favorite) I used to work at the Good Food Store in Missoula a lifetime ago.

This is one of their recipes I used to make in the deli. It is one of our family traditions for Holiday cookies. It works great with frozen pumpkin puree. Yield 3 dozen

2 ½ c. All Purpose flour

1 t. baking powder

1 t. baking soda

1 ½ t. cinnamon

1 t. nutmeg

¼ t. clove powder

½ t. salt

½ c. room temp. butter

1 ½ c. sugar

1 egg

1 c. pumpkin puree

1 t. vanilla

½ c. almonds or walnuts, chopped

1 c. chocolate chips, chopped (I put them in the food processor and pulse)

Topping:

¾ lb. Chocolate chips

Preheat oven to 350°. Lightly oil cookie sheets. Combine dry ingredients. Beat butter and sugar until light and fluffy. Beat in egg, pumpkin and vanilla. Gradually blend in dry ingredients. Fold in nuts and chips. Put a spoonful of batter for each cookie on a baking sheet. Bake for 12-15 min. Cool completely. Melt topping chocolate in a double broiler and drizzle on cookies.