Butternut Puree

NIBBLEDISH CONTRIBUTOR

Ingredients

2 medium butternut squashes (about 2 pounds)

2 cups ricotta cheese

2 tablespoons of brown sugar

salt and pepper to taste

4 tablespoons of butter

5 or 6 fresh sage leaves, minced

Instructions

Halve the squashes lengthwise and scoop out the seeds.

Roast the squash in a preheated 350 degree oven, cut side down, on a baking sheet with a little water in the bottom of the pan.

Roast until a fork pierces the flesh easily-about 30 to 45 minutes.

Cool and scoop out the flesh. In a mixing bowl, mash the squash with the ricotta. Season with the sugar, salt, and pepper.

Melt the butter in a saute pan and saute the minced sage until the butter and sage are golden and darkened-1 to 2 minutes.

Stir 2 tablespoons of the sage butter into the squash puree and smooth the top. Warm through in the oven for about 15 minutes. Just before serving, pour the remaining 2 tablespoons of sage butter over the top of the squash.