

Mashed Butternut Squash

By David Tanis | **YIELD** 4 servings | **TIME** 1 hour 15 minutes

INGREDIENTS

2 pounds butternut squash, peeled, seeded and cut into 1-inch cubes
Salt and pepper
4 tablespoons butter

PREPARATION

Step 1
Heat oven to 350 degrees. Put squash cubes in a shallow, wide baking dish. Season with salt and pepper and toss with hands to coat. Pour water in, to a depth of about 1 inch. Dot surface with butter and cover dish tightly with foil.

Step 2
Bake, covered, until squash is tender, about 1 hour. Crush squash to a rough consistency with a potato masher or wooden spoon. Stir to incorporate cooking juices and check seasoning. May be prepared ahead and reheated.

PRIVATE NOTES

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