



agate pass café

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Winter Squash Mash

3 each delicata or acorn squash
3 medium sized yams, peeled
4 carrots, peeled
2T honey
¼ lb butter
1 inch fresh ginger root, sliced thinly
¼ cup heavy cream
salt & pepper to taste

1. preheat oven to 400F
2. cut squash in half lengthwise, scoop out seeds.
3. place squash, yams, and carrots in 2" deep baking pan with 1" water. Drizzle squash with honey, cover pan with foil, and bake 20-30 minutes until carrots are soft.
4. meanwhile, melt butter in saucepan, add ginger slices, and continue cooking over medium high heat until butter turns a caramel color and has a nutty aroma. Remove from heat; discard ginger.
5. Scoop out squash flesh into a large bowl; add yams, carrots, cream and brown butter. Mash until desired consistency is reached (lumpy is good).
6. Season to taste with salt & pepper.
7. Enjoy!