

Tasty Recipes for You to Try



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Butternut Squash and Potato Mash with Thyme

Serves 6-8

Shared by: Frannie Smith
Recipe from *Cottage Living*

Ingredients:

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| 1 large butternut squash, 2-3 pounds, halved lengthwise and seeded | 2 tsp. fresh thyme, remove from stem and chop if desired |
| 2 pounds of Yukon gold potatoes cubed- I don't peel mine | 3/4 freshly ground pepper |
| 1 Tbsp. plus 2 tsp. sea salt, divided | 2-3 Tbsp. orange juice |
| | 1/4 C. sour cream |

Directions:

1. Preheat oven to 400*. Place squash, cut side down on rimmed baking sheet. Add 1 cup water to pan. Cook about 40 minutes or until squash is tender when pierced with a fork. Remove squash from oven to cool.
2. Place potatoes in a large pot. Cover with water by 2 inches and add 1 Tbsp. of sea salt. Bring to a boil over high heat. Reduce to low and simmer 20 minutes or until tender. Drain and place back in pot.
3. When squash is cool enough to touch, scoop out flesh from skin and add to potatoes.
4. Melt butter in small sauté pan. Add thyme and simmer 1 minute. Add butter mixture, pepper, 2 Tbsp. orange juice and sour cream to potato mixture. Mash until well blended. Add additional salt and Tbsp. orange juice to taste.
5. This may be made ahead and reheated. Serve warm.