

Cushaw Squash Pie

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Ingredients

2 Pie crusts (homemade or store bought)
2 Eggs
1 ½ cup of sugar (adjust to taste)
2 – 2 ½ cups of cushaw squash
1 ½ cups of milk
1 ½ teaspoons of vanilla extract
2 Tablespoons of flour dissolved into ¼ cup of cold water
Cinnamon and nutmeg (for top of pie)



Directions:

For Squash Pulp: Wash one cushaw squash and cut in half. Scoop out seeds and cut into pieces, leaving the peeling on. Cook in boiling water until the pulp of the squash is soft. Let cool and peeling with slide right off. Put squash in food mill, food processor, or blender and puree until smooth.

For Pie Filling: Beat eggs slightly. Add sugar and beat until smooth. Then add squash and mix well. Next, add milk and vanilla, and mix. Add roux (flour and water mixture) and mix until combined.

Assembly and Baking: Place crusts into pie plates. Sprinkle crust with sugar if desired. Pour filling into unbaked pie crusts and sprinkle with cinnamon and sugar. Bake at 425 for 15 minutes and then reduce heat to 350 until pies are set. Test by gently shaking pie. You want it to be firm, yet flexible. To double check, stick knife in middle of pie and when the knife comes out clean, the pie is done. Allow to completely cool and serve with cool whip. Store leftovers in the refrigerator.

Grannie Pat Tip #1: Before putting your pie crust in the pan, rub some butter around in the bottom of the pan and it will prevent the crust from sticking to the bottom.

Grannie Pat # 2: If you want to make great big thick pies, just double the recipe for the filling.

Grannie Pat Tip #3: The more roux you put in the faster it bakes and the thicker it gets. Grandma usually doubles it and decreases the baking time if she's in a hurry.

Grannie Pat Tip # 4: You need the right amount of shake! They'll still shake when they're done, but you just have to keep watching them. (This comes from years of practice so until you become a pro at identifying this shake; you can stick a knife down in the pie to test it. When the knife comes out clean, the pie is done. If filling is left on the knife, keep baking for a few minutes.)