

## **Delicata Squash & Potato Puree**

1 lb. Russet potatoes, peeled and cut into quarters  
1 lb. delicata squash  
2 T. olive oil or butter  
1/2 to 1 c. Imagine Chicken or vegetable stock  
Salt and pepper to taste

Cut the squash in half, and bake cut side down for 30 minutes at 350°F or until tender. Scoop out the flesh. Cover potatoes with water, add 1 t. salt, and cook until tender. Drain in a colander, reserving some of the cooking liquid. Place back in the pot. Add the squash, olive oil or butter and some of the stock. Mash with a potato masher or put through a food mill until smooth. Add more stock as necessary. Season to taste with sea salt and freshly cracked pepper.