



Fifty-Seventh

Presidential Inauguration

January 21, 2013

Butternut Squash Purée

Served at the Inaugural Luncheon, 2013

Ingredients

- 1/2 piece butternut squash, approximately 2 pounds, roasted
- 1 tablespoon butter
- 1 pinch kosher salt
- 1 pinch white pepper
- 1/2 tablespoon maple syrup, medium amber

Preparation

1. Pre heat oven to 400° F, place squash with cut half facing down on a sheet pan in oven and cook until tender, approximately 25 minutes.
2. Remove from oven and allow to cool for 5 minutes. Scoop flesh into a blender using a spoon.
3. Place the butter, maple syrup, salt and pepper into blender. Puree on high speed until smooth, adjusting the seasoning as needed. Place puree in a small sauce pot and cover.

Additional Information

Course:

Servings: 4 servings