

BUTTERNUT SQUASH SOUFFLÉ

from the Dillard House Restaurant Serves 8-12

This is great to serve instead of a sweet potato dish.

Ingredients:

3 large butternut squash –peeled, seeded, cooked, and drained
1 Tablespoon sugar
½ teaspoon ground ginger
6 eggs, beaten
½ + ¼ teaspoon vanilla
½ to ¾ cup shredded coconut, or enough for a generous cover

Directions:

Beat the squash at medium speed. Mix squash, sugar, ginger, eggs, and vanilla. Pour into a buttered 2 quart casserole pan with a cover. Spread coconut over the squash. Bake in a preheated oven at 325 degrees for 30 minutes.

For Bazaar Cook: Cool completely, and cover, then wrap tightly in heavy-duty foil. Please cut and attach label below before freezing.

BUTTERNUT SQUASH SOUFFLÉ

For the consumer: Thaw in refrigerator overnight. Bake at 325° for 10-20 minutes or until top is golden brown and center is hot.

BUTTERNUT SQUASH SOUFFLÉ

from the Dillard House Restaurant Serves 8-12

This is great to serve instead of a sweet potato dish.

Ingredients:

3 large butternut squash –peeled, seeded, cooked, and drained
1 Tablespoon sugar
½ teaspoon ground ginger
6 eggs, beaten
½ + ¼ teaspoon vanilla
½ to ¾ cup shredded coconut, or enough for a generous cover

Directions:

Beat the squash at medium speed. Mix squash, sugar, ginger, eggs, and vanilla. Pour into a buttered 2 quart casserole pan with a cover. Spread coconut over the squash. Bake in a preheated oven at 325 degrees for 30 minutes.

For Bazaar Cook: Cool completely, and cover, then wrap tightly in heavy-duty foil. Please cut and attach label below before freezing.

BUTTERNUT SQUASH SOUFFLÉ

For the consumer: Thaw in refrigerator overnight. Bake at 325° for 15-20 minutes or until top is golden brown and center is hot.