

Sweet Meat Squash Pie

My friend gave me the most beautiful sweet meat squash. It was a large lovely green globe with little golden bumps on it. I almost hated to cut it open. But it's destiny was pie! This was my first sweet meat squash pie and since it was a success I thought I'd share the process.

Cut up the squash into sections (like 8ths). Place the squash sections in a Pyrex dish with some water and cover with foil. Bake at 350 degrees for about an hour until the squash is tender. Scrap the squash meat out into a bowl. If you are just eating squash it can be served mashed with a little Earth Balance buttery spread. But for pie just mash it up. Then I used the recipe below and it was quite tasty. In fact, I might like it better than pumpkin, it has a lighter taste. Enjoy!

2/3 c. water

1 T. agar agar flakes

1 1/2 c. Silk soy creamer

2/3 c. organic cane crystals

1 t. coriander

1/2 t. cardamom

1 t. vanilla flavor

1/2 t. salt

15 oz. sweet meat squash puree (It's about 1 3/4 c. - I actually weighed it).

Soak agar agar flakes in 2/3 c. water for 10–15 minutes. Blend next seven ingredients until smooth in a blender. Simmer agar agar, stirring constantly, for 3 minutes until dissolved. Add to blender and blend until smooth. Pour squash mixture into an unbaked pie crust and bake at 450° for 10 minutes then turn heat down to 350° for 40 minutes more. Cool slightly and place in refrigerator uncovered. Allow to cool completely before serving. Serve with **Tofu Vanilla Ice Cream** or **Coconut Whipped Cream**. Makes (1) 8" Pie. See "*Vegan Homestyle* for topping recipes"