



HARVEST MOON SQUASH PIE

2 ½ cups baked squash
¾ cup firmly packed brown sugar
½ cup whipping cream
3 large eggs
1 tablespoon grated tangerine peel
2 teaspoons finely chopped crystallized ginger
1 teaspoon vanilla
Pastry shell
Finely shredded tangerine peel

Whirl squash in a food processor or blender until very smoothly pureed. Add sugar, cream, eggs, grated tangerine peel, ginger, and vanilla; whirl to mix.

Pour filling into unbaked pastry. Bake pie on center rack of a 350° oven until filling is set in center when pan is gently shaken, 50 to 60 minutes. If crust browns too rapidly, lightly cover crust rim with a narrow strip of foil.

Before serving, let pie cool at room temperature at least 30 minutes; or cool completely, then cover and chill up to 2 days. Garnish pie with pastry decorations or shredded tangerine peel. Cut in wedges.

Makes 8 or 9 servings.

Spiced Harvest Moon Squash Pie

Follow directions for **harvest moon squash pie** but omit grated tangerine peel, crystallized ginger, vanilla and shredded tangerine peel. Add 1 teaspoon *each* **ground cinnamon** and **ground ginger**, ½ teaspoon **ground nutmeg**, and ¼ teaspoon **ground allspice**.