

Mashed Pumpkin & Potato

Yields: 6 servings

Ingredients:

- 2 lbs Pumpkin, peeled, seeded, cut into chunks, steamed or boiled in salted water to cover until very tender, up to 20 minutes and drained
- 3 Large Russet potatoes, peeled, cut into chunks, boiled in salted water to over until just tender, 15 to 20 minutes, and drained.
- 2 Tbsp Butter, plus additional butter (optional) for serving
- 2 Tbsp Buttermilk
- Salt & freshly ground black pepper to taste
- ¼ tsp Ground nutmeg (optional)
- 2 Green onions, white part and light green parts only, minced

Procedure:

1. Puree the pumpkin in a blender or food processor.
2. Pour the puree into a fine-meshed sieve and drain for 10 to 15 minutes.
3. Put the potatoes through a ricer. In a medium-size saucepan, beat the pumpkin and potatoes together with the butter and buttermilk, until smooth.
4. Season well with salt and pepper and stir in the nutmeg if using.
5. Place the puree in a medium saucepan and dry it over low heat until the puree is light and fluffy.
6. Serve very hot, garnished with the green onions. Pass the additional butter on the side.