

Garnish ideas:

Fresh tomatoes, cilantro, garlic chives, toasted pumpkin seeds

1. Preheat oven to 365 degrees.
2. Place potatoes in a pot of cold salted water. Set burner to high heat. When water boils, turn off the heat, drain and allow the potatoes to cool.
3. Prepare the rest of the veggies.
4. In a large pot on medium/high heat, add oils. When hot, add garlic, ginger, leeks, hot peppers, and basil. Sauté for approximately 5-7 minutes.
5. Add stock, 3 cans coconut milk, curry, tomato paste, hot sauce, salt and pepper. Simmer 10-20 minutes on very low heat.
6. In a large baking dish (you might need two dishes) add raw bell peppers, onion, pumpkin or squash and blanched potatoes.
7. Pour sauce over veggies until covered. Bake in over 20-30 minutes or until veggies feel tender and sauce has thickened.

Mabel's Butternut Squash Pie

from http://recipes.recipelands.com/recipes/recipe/show/Mabels_Butternut_Squash_Pie_7497

Crust:

2 2/3 cups flour, all-purpose
1 cup vegetable shortening

1 teaspoon salt
7 tablespoons water, cold

Filling:

2 cups butternut squash cut into 1 inch cubes, cooked, drained

1 cup evaporated milk

1/2 cup brown sugar

2 tablespoons flour, all-purpose

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

1 teaspoon butter, melted

3 large eggs, lightly beaten

1/2 cup granulated sugar

1/2 teaspoon lemon extract

1/8 teaspoon salt

1/4 teaspoon ground cloves

Directions:

Heat oven to 400 F.

For crust, combine flour and salt in med bowl. Cut in shortening with pastry blender or two knives until flour forms pea-sized chunks. Sprinkle one tablespoon of the ice water over one small section of flour mixture and mix lightly with a fork. Repeat, rotating bowl, one section at a time.

Form two-thirds of dough into large ball, then press down to form a 5-6 inch diameter circle (remainder of dough can be rolled out into a rectangle, sprinkled with cinnamon and sugar, rolled and cut into little pinwheels, brushed with butter and a sugar-water glaze and baked separately).

Sprinkle flour on rolling surface (preferably taped-down pastry cloth) and, with flour-dusted rolling pin, roll dough into circle until dough is about 1/4 inch thick. Trim one inch larger than inverted 10 inch pie plate. Carefully roll pastry onto rolling pin, then unroll it onto right-side-up pie plate. Press into pie plate. Fold edge under. Flute 1/2 inch high edge. Cover with plastic wrap. Refrigerate.

Combine all ingredients for filling in mixing bowl and mix at med speed for 5 min. Pour into chilled pastry shell. Cover edge of pie with long strip of aluminum foil to prevent overbrowning.

Bake 10 min at 400F.

Reduce heat to 375 F and bake for 25 min.

Remove foil. Bake 10-15 min more, or until knife inserted in center comes out clean and crust is golden brown.