

# BUTTERCUP SQUASH DUMPLINGS

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## Ingredients

1 Butternut Squash,  
about 2 - 2 ½ pounds = 2  
Cups cooked Squash

2 large Eggs

1 ½ Cups A.P. Flour

¼ - ½ Cup Shelton's  
Cornmeal +1 Cup for  
rolling

¼ Cup Blended Oil for  
frying

½ Cup Radish Leaf Pesto  
(see below)

## Directions

Remove stem and blossom end of Squash with a large knife. Cut Squash around the middle and remove the seeds with a spoon. Sprinkle with Salt and place on a greased baking pan cut side down, cover with foil and roast for about 35 minutes. When soft, remove from oven and let cool so that you can pick up the halves and scoop out the flesh into a small saucepan. Simmer the flesh over medium-low heat and stir occasionally so that any excess liquid will evaporate- it is important to have as dry a product as possible. At this point transfer into a food processor and puree until very smooth.

In a large mixing bowl beat 2 Eggs and whisk in 2 Cups of Squash puree and 1 teaspoon Salt until combined. Sift Flour (so there are no lumps) over the mixture and fold in with a spatula, then add the Cornmeal- if batter is very moist you may add more Cornmeal or Flour- but only enough to create a soft & moist batter (it will not be like a bread dough or Gnocchi) Place in refrigerator for 30 minutes. When ready, liberally dust a chopping board with Cornmeal and scoop out a ¼ of the batter into a log shape. Dust your hands with Cornmeal and then push and nudge the batter into a 1 inch roll - try and not to have the batter fold over. Cut into 1 inch sections and set at the top of the chopping board (see picture) Repeat for remaining ingredients. When ready, bring a large pot of water to a steady boil and use your well-dusted hands to gently roll into shape. Drop in 12 or so Dumplings at a time, gently stir, and when they float to the surface give them a minute or so more before removing with a slotted spoon to a greased cookie rack to drain, about 5 minutes total cooking time. Repeat for remaining Dumplings. Once cooked, the Dumplings can be tossed with a little Oil and transferred into a bag or container for refrigeration up to 2 days before proceeding.

Heat Blended Oil in a skillet over medium-high heat until shimmering and gently add the Dumplings 10 or 12 at a time. Allow to brown gently for about a minute before turning over and browning on the other side. Serve straight away with Radish Leaf Pesto or other sauce and shaved or grated Parmesan Cheese