

NEW ENGLAND SQUASH PIE

With CANDIED GINGER MERINGUE

This recipe requires that you “blind bake” the pie crust- this ensures that the bottom crust stays as firm as possible after the squash mixture is poured in. Dedicated ceramic balls (pie weights) can be purchased, but dry beans work equally well if you have them on hand. This filling is for a deep-dish crust, so when crimping the edge of the pastry dough, try to rise it up rather than flattening it over the rim to allow for a little more room for all the filling.

Ingredients

For Pie Crust:

1 Cup Flour

Pinch of Salt

1 Tablespoon Sugar

6 Tablespoons cold Butter,
cubed

2 Tablespoons *ice cold* water

1 Tablespoon Vodka

For Squash Pie:

1 Quart cooked Squash
purée

½ Cup Sugar

2/3 Cup Brown Sugar

pinch of salt

1 teaspoon ground Nutmeg

½ teaspoon ground Ginger

1 teaspoon ground
Cinnamon

4 Eggs

1 Cup Half & Half

For Meringue:

4 Egg whites

½ Cup Sugar

1-ounce Candied Ginger,
finely chopped, about ¼ Cup

Directions

Preheat Oven to 350F.

FOR PIE CRUST:

Use a food processor or a pastry cutter to incorporate butter into flour, salt and sugar until it resembles fine crumbs. Pour in water & vodka and pulse or mix. Turn out into a wide bowl and use your hands to knead the dough together.

Flatten out into a round disk about 5 inches across, wrap with plastic and place in refrigerator for at least 30 minutes. When dough has chilled, lightly flour a workspace and roll out the dough into a 12-inch circle. Transfer into a greased pie dish and place pie weights or dry beans into the pie. Bake for 8 minutes, remove from oven and brush with egg whites immediately.

FOR FILLING:

Combine sugars and spices together and sift so that there are no lumps. Add cooked squash to sugars and mix well. Whisk together milk and eggs and then combine with squash.

Pour into a blind-baked pie crust that is brushed with egg white (to prevent crust from getting soggy) Bake at 400F for 20 minutes, then reduce heat to 350F and bake for an hour. After 45 minutes prepare the meringue by whipping egg whites with a pinch of salt until soft peaks form, then gradually add sugar until you have glossy peaks and then finally whisk in the candied ginger.

Pour onto the pie in the last 15 minutes of cook time and use a spatula to arrange over the whole pie. Bake until meringue is slightly brown, and a knife inserted into the pie comes out clean with little batter or egg white.