

BUTTERNUT SQUASH PIE

1 cup~~s~~ cooked squash pulp
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. ginger
2 eggs
 ~~$\frac{3}{4}$ + $\frac{1}{2}$~~ cups evaporated milk
 $\frac{1}{2}$ Tbsp. melted butter

Mix together and beat. Pour into two 8 inch unbaked pie shells. Bake in a 400 degree oven for 50 minutes or until a knife inserted in the middle comes out clean. Do not over bake. Best served cold with whipped cream.