

Henrietta Porter's Pumpkin Squash Autumn Harvest Casserole

(serves 8 people) – use 3-4 quart Casserole Pot

Ingredients

2 Cups Cooked Pumpkin
2 Cups Cooked Butternut Squash
1 Cup Diced Apples
1 Cup Diced Pineapple¹
1/3 Cup Brown Sugar
2 Teaspoons Cinnamon
(or mixture with cloves, ginger, allspice & nutmeg)
2 Teaspoons Vanilla
1 Teaspoon Salt
1/3-1/2 Stick of Butter
Juice from ½ Lemon (with pulp if desired)
½ Cup Chopped Walnuts

This is a tasty meal in a bake pot.
You can use less sugar and add a little more
pineapple if you want more natural sweetness.

Henrietta Porter was my great great grandmother,
whose father, Francis E. Porter was a Civil War hero.

Instructions

- Skin Squash & Pumpkin, Cut into ¾" cubes
- Precook Squash and Pumpkin to be sure it is tender
- Melt Butter, Sugar, Spices, Salt, Lemon to make a sauce
- Mix Pumpkin, Squash, Apples & Pineapple in Large Casserole Pot
- Fold Melted Sauce into the Pumpkin/Squash/Apple/Pineapple mixture
- Sprinkle Chopped Walnuts on Top
- Cook uncovered for at least one hour at ~350°

¹ Increase Diced Pineapple to 2 Cups, eliminate Sugar, substitute 2 tablespoons of Molasses

