

## Butternut Squash & Pear Tarts

3 T. Butter	3 T. Flour
1 Onion, diced	2 oz. Blue Cheese, crumbled
1 Md. Butternut Squash, peeled & cubed	2 Eggs, beaten
1 Bosc Pear, cored & cubed	2 T. Heavy Cream
1 T. Fresh Thyme	1 Pie Crust (enough for top and bottom)
½ C. White Wine	*Special Equipment – tart tins
½ C. Chicken or Vegetable Stock	

Pre-heat oven to 350°. Divide pie crust into 6 equal portions. Roll each out in the shape of a circle, and fit into the tart tins, trimming off excess dough from the sides. Prick the bottoms of the tart shells with a fork to eliminate puffing during baking. Place on a cookie sheet large enough to hold them all, and place them in the oven until golden brown, about 5-10 minutes. Sauté butter and onions over medium heat until the onions become translucent, about 10 minutes. Turn the heat up to high, and add the butternut squash and thyme. Cook, stirring occasionally until the squash becomes slightly softened and caramelized, about 3-5 minutes. Add in the wine, and reduce for about 3 minutes, then add the chicken stock, and reduce again, about 5 minutes. Sprinkle in the flour, and mix until the mixture thickens, then remove from heat. Add in the pears. Mix the egg, cream, and blue cheese in a separate bowl, then add to the vegetable mixture, and mix well. Divide mixture into the tart shells, and bake for 20 - 30 minutes, until the eggs are set, and the crust is a nice golden brown.

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