

Winter Squash Sopapillas

Directions

Yield: Approximately 2 dozen sopapillas

Ingredients:

- 16 oz Winter squash, peeled and cut into 1-inch cubes
- ½ tsp Salt
- 4 Tbsp Lard (plus more for frying)
- 3 Cups Flour, AP (plus more for dusting)
- 2 Tbsp Sugar, brown, dark, packed
- 2 tsp Salt

- 2 tsp Baking powder
- Sugar, powdered, for dusting (optional)

Procedure:

1. In a medium sauce pan, add squash and cover with water. Add salt to water. Over high heat, bring pan to a boil. Reduce heat and simmer until squash is fork tender, approximately 10 minutes.
2. Remove squash from sauce pan with a slotted spoon and transfer to a medium bowl. Reserve cooking liquid. Cool. Add lard and mix until smooth.
3. In a large bowl, sift flour, brown sugar, salt and baking powder together. Make a well at the center of the dry mix and add squash mixture. Mix until too stiff, then knead until a very soft dough forms. Adjust consistency with additional cooking liquid or flour.
4. Transfer dough to a floured surface, kneading until the dough is no longer sticky, but not tough. Approximately 2-4 minutes.
5. Roll finished dough into a rough rectangle approximately ¼-inch thick. With a large biscuit cutter, cut rounds. Set aside. Regroup leftover dough; reshape, reroll and cut. Repeat until dough expires.
6. Fill a large skillet with enough lard to cover to ½-inch. Over medium heat, melt lard. Increase heat until lard is 350°F.
7. While the lard is heating, with a floured finger, rub 3 holes into the center of each sopapilla (similar to a bowling ball). Stretch each disc slightly to enlarge the holes.
8. Fry the sopapillas 2 or 3 at a time for approximately 2 minutes per side, or until golden brown.
9. Transfer cooked sopapillas to a paper-towel lined rack to drain.
10. Sopapillas may be served as is for savory, or dusted with powdered sugar for a sweet option.