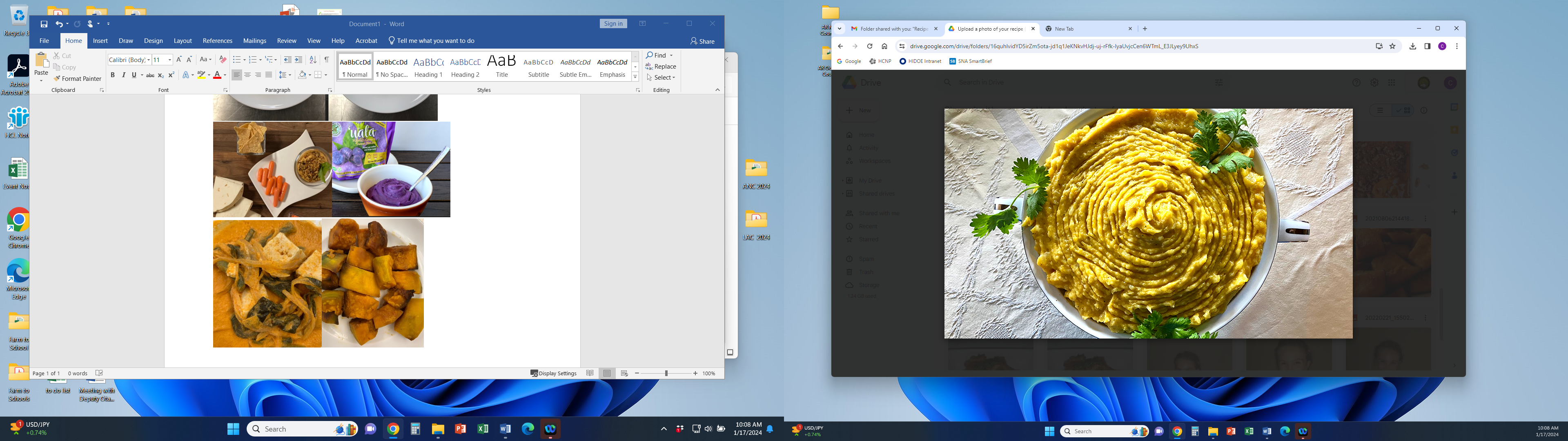
**RECIPE FOR:** Kabocha Bean Dip

**Our Kabocha Bean Dip is prepared from local grown produce. It features garden fresh winter squash from the fields with tender beans, tahini and aromatic flavorful ingredients.**



Prep Time: 17 minutes Serving per Recipe: 12

Cooking Time: 16 minutes Serving Size: 3.80 oz.

**Amount Ingredient Preparation**

8.50 oz Kabocha squash peel, remove seed, large dice, cook, puree

3 3/4 T. Garlic clove whole, bake, puree

1 1/2 T. Lemon juice ready to use

1 1/4 c. Cannellini beans canned, drain, puree

3 T. Tahini paste blend paste/liquid together

2 1/2 T Salad oil ready to use

1/4 t. Salt table-iodize salt

tt. White pepper ground

3 T. Curly leaf parsley fresh, wash, dry, remove stem, fine

tt. Cinnamon ground

tt. Cumin ground

tt. Paprika smoked, ground

4 1/4 T. Water ready to use, cold

**Procedures-**

1. Place cut kabocha in pot and steam or simmer in water until fork tender with (CCP) internal temperature of 135 F/57 C or higher for 15 seconds.
2. Place whole garlic cloves in mixing bowl and toss together with extra oil. Remove from bowl and place on 18” x 13” x 1” oven baking sheet pan then bake in the oven at 375 F/190 C until tender with light brown color. Remove from oven and (CCP) properly cool to 41 F/5 C or below.
3. Place beans and garlic in food processor and puree together until mashed consistency.
4. Add kabocha into food processor and continue to puree until smooth then add 1.05 oz. salad oil and remaining ingredients. Blend together until incorporated.
5. Remove mixture into a pan no more than 2-inch depth of food and (CCP) properly cool to 41 F/5 C or below then place mixture into serving dish.

**Note:** (CCP) stands for Critical Control Point.

