# EGGS IN A NEST

## *Think Christmas Morning...*

When I saw Pioneer Woman making these nests with potatoes, I thought they'd also be perfect with butternut squash, and they are! A fun way to make an individual egg serving, they're pretty and perfect for Christmas morning brunch. From "The Flavor First Cookbook," by Robin Cox.

**1 butternut squash, peeled, seeded and cut into chunks**

**6-10 eggs**

**salt and pepper**

**oil in a sprayer (in Misto sprayer)**

Place squash chunks on a baking sheet. Bake at 350 degrees for 45-60 minutes or until a knife can be easily inserted but pieces are still firm. Cool completely. Pieces can be refrigerated in a plastic bag until the following day if you want to work ahead.

Grate squash on the large holes of a box grater into a large bowl, chopping the last bits with a knife. Toss together with salt and pepper to taste. Loosely place 3-4 Tbs. of vegetable mixture in well oiled muffin cups. (If you put in too much squash, there won't be room for the egg.)

Leaving edges ragged, make a depression in the center where the egg will go; spray with pure oil (not an aerosol can) and add a little more salt and pepper. Bake at 425 degrees for 15-20 minutes, until edges are brown. (Turn heat up to 450 if they aren't browning.) Cool the nests. At this point you can refrigerate nests for a few hours, or continue with the recipe.

Crack an egg into each nest. Sprinkle with salt and pepper; bake at 400 degrees for 10 to 13 minutes, or until eggs are desired firmness. Remove to a serving platter by cutting around first with a knife, then lifting out with a fork.