

MAPLE BUTTERNUT SQUASH

6 c. butternut squash meat, peeled, seeded and cut into 1 inch chunks
1/4 to 1/2 c. butter
1/4 c. heavy cream
1/3 c. maple syrup, or to taste
3 tablespoons dark rum
1/4 tsp. cinnamon
Salt, freshly ground pepper and nutmeg to taste
Steam or boil the peeled butternut squash until tender. Drain excess liquid.

Puree squash in food processor, blender, or mash by hand. Return to saucepan and stir in remaining ingredients. Blend well. Turn into an ovenproof serving dish. Dish may be prepared up to a day ahead and refrigerated (covered tightly with plastic wrap) or baked immediately for serving.

Bake in 325°F oven for about 20 minutes (if the squash is still hot, or if prepared in advance and squash is cold, bake for 30 minutes. Serve with a tablespoon of butter, if desired.

Roasted Butternut Squash, Rosemary, and Garlic Lasagna

Ingredients

- 8 1/4 cups (1/2-inch) cubed peeled butternut squash (about 3 pounds)
- Cooking spray
- 4 cups fat-free milk, divided
- 2 tablespoons dried rosemary
- 1/4 cup all-purpose flour
- 1 tablespoon butter
- 1 tablespoon minced garlic
- 1 1/2 teaspoons salt, divided
- 1/2 teaspoon freshly ground black pepper
- 1 (8-ounce) package precooked lasagna noodles
- 3/4 cup (3 ounces) grated fresh Parmigiano-Reggiano, divided
- 1/2 cup whipping cream

Preparation

Preheat oven to 450°.

Arrange butternut squash in a single layer in a large roasting pan coated with cooking spray. Coat squash with cooking spray. Bake at 450° for 25 minutes or until squash is just tender, stirring once. Set aside.

Lower oven temperature to 350°.

Combine 3 1/2 cups milk and rosemary in a 1-quart glass measuring cup, and microwave at high 5 minutes or until mixture begins to boil. Let stand 10 minutes. Strain milk through a fine sieve into a bowl; discard rosemary.

Lightly spoon all-purpose flour into a dry measuring cup; level with a knife. Combine flour and remaining 1/2 cup milk, stirring flour mixture with a whisk until well blended to form a slurry.

Melt butter in a large saucepan over medium heat. Add garlic; cook 1 minute or until tender, stirring constantly. Stir in steeped milk, and increase heat to medium-high. Gradually add slurry to pan, stirring constantly with a whisk. Cook 15 minutes or until thick, stirring frequently. Remove from heat; stir in 3/4 teaspoon salt and pepper. Combine milk mixture and squash, tossing gently.

Spread about 1 1/2 cups squash mixture into the bottom of an 11 x 7-inch baking dish coated with cooking spray. Arrange 3 noodles over squash mixture; top with 2 cups squash mixture and 1/4 cup cheese. Repeat layers once with 3 noodles, 2 cups of squash, and 1/4 cup of cheese. Top with 3 noodles.

Beat whipping cream and remaining 3/4 teaspoon salt with mixer at high speed until soft peaks form. Spread the whipping cream mixture over noodles; sprinkle with remaining 1/4 cup cheese. Cover with foil coated with cooking spray. Bake at 350° for 30 minutes. Uncover and bake an additional 15 minutes or until golden. Let stand 10 minutes.

Butternut Squash Ravioli with Pancetta and Sage

Serve the ravioli with a green salad and baguette slices with our Sage, Bay, and Garlic Dipping Oil.

Yield

4 servings (serving size: 5 ravioli)

Ingredients

- 1/4 cup dried porcini mushrooms (about 1/4 ounce)
- 1 1/2 tablespoons olive oil
- 2/3 cup chopped pancetta (about 2 1/2 ounces)
- 1 cup mashed cooked butternut squash (about 1 pound uncooked)
- 5 tablespoons dry breadcrumbs

- 1/4 cup (1 ounce) grated fresh Parmesan cheese
- 2 teaspoons grated lemon rind
- 1/4 teaspoon salt
- 1/8 teaspoon ground nutmeg
- 1 large egg, lightly beaten
- 40 won ton wrappers
- 2 teaspoons chopped fresh sage
- 1/4 teaspoon freshly ground black pepper

Preparation

Pour boiling water over mushrooms in a bowl. Cover and let stand 30 minutes or until tender, and drain. Squeeze mushrooms to remove excess moisture. Chop mushrooms.

Heat oil in a medium saucepan over medium-high heat. Add pancetta; cook until crisp. Remove half of pancetta from pan with a slotted spoon, and place in a medium bowl, reserving remaining pancetta and drippings. Add the mushrooms, squash, breadcrumbs, cheese, rind, salt, nutmeg, and egg to bowl, stirring to combine.

Working with 1 won ton wrapper at a time (cover remaining wrappers with a damp towel to keep them from drying), spoon about 1 tablespoon squash mixture into center of each wrapper. Brush edges of wrapper with water, and top with another wrapper, stretching top wrapper slightly to meet edges of bottom wrapper. Press the edges together firmly with fingers, and cut edges with a 2 1/2-inch round cutter. Repeat the procedure with remaining won ton wrappers and squash mixture.

Fill a large Dutch oven with water; bring to a simmer. Add half of ravioli; cook 3 minutes or until done (do not boil). Remove the ravioli with a slotted spoon. Keep warm. Repeat procedure with remaining ravioli.

Reheat remaining pancetta and drippings over medium-low heat; drizzle over ravioli. Sprinkle with sage and pepper.