



Sustainable Solano
NURTURING INITIATIVES FOR THE GOOD OF THE WHOLE

Hasselback Butternut Squash with Bay Leaves

- 1 large butternut or 2-3 small honeynut squash (about 3# total)
- 1 T. olive oil
- Salt and pepper, to taste
- 1 Fresno or other red chili, thinly sliced
- ¼ cup Agave, maple syrup or a combination
- 3 T. unsalted butter
- 2 T. apple cider vinegar
- 6-8 bay leaves (dried or fresh)

Place the oven rack in upper third of oven; preheat to 425°.

Halve squash lengthwise and scoop out seeds with a large spoon. Using a peeler, remove the skin and white flesh below (you should reach the dark orange flesh). Rub all over with oil and season with salt and pepper. Roast in a baking dish just large enough to hold the halves side by side, until beginning to soften, 15-18 minutes (a paring knife should easily slip in only about 1/4 inch).

Meanwhile, bring the chili, maple syrup/agave, butter and vinegar to a simmer in a small saucepan over medium-high heat, stirring occasionally, until just thick enough to coat a spoon, 6-8 minutes. NOTE: Remove chili as soon as desired heat level is reached (check it after a couple minutes), but keep it for serving. Reduce heat to very low and keep glaze warm.

Transfer squash to a cutting board and let cool slightly. Using a sharp knife, score rounded sides of squash halves crosswise (about ¼"), going as deep as possible but without cutting all the way through. Return squash to the baking dish, scored sides up, and tuck bay leaves between a few of the slices; season with salt and pepper.

Roast squash, basting with glaze every 10 minutes or so, until tender and glaze forms a rich brown coating, 45-60 minutes. (Lift off any glaze in the pan that is browning too much.)

Serve, topped with reserved chili slices.

Serves 8.

Chef's Notes:

- Honeynut squash looks like a mini butternut. They are usually sweeter than butternut!
- To help with the hasseling, put 2 chopsticks on either side of the squash, to keep your knife from going through.

Recipe from *BonAppetit* magazine.

Buy local! Get produce for this recipe from small Solano County farms.
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