

Seasonal Eating



Molasses Roasted Butternut Squash

- 6 pounds butternut squash, about 2 large
- 1 cup unsalted butter
- 4 tablespoons finely chopped fresh sage
- 3 tablespoons finely chopped fresh rosemary
- 4 tablespoons sugar
- 1/4 cup balsamic vinegar
- 1/4 cup dark un sulphured molasses
- Salt and pepper to taste

Peel the squash with a vegetable peeler. Halve lengthwise, discard the seeds, then cut into 1 inch dice. Place in a large bowl. Heat butter in a medium skillet over medium-high heat. When the butter ceases to foam and has turned a light brown, pull the pan off the heat and immediately add the sage, rosemary, sugar, vinegar and molasses. Mix well and bring up to a boil. Reduce heat and let simmer over medium-low heat for 1 to 2 minutes to meld the flavors. Season with a pinch of salt and pepper. Pour the vinegar mixture over the squash and toss well, then transfer to a heavy rimmed baking sheet or baking dish large enough to hold the squash in a single layer. Place in a 400 degree oven and roast, tossing at least once, until very tender and caramelized, about 1 hour.