

C H E F M A R K R E C I P E :

Balsamic Roasted Squash

Chef Mark Schoenthaler

PERSONAL CHEF SERVICES

Classic cuisine with a contemporary flair.

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6 -8 Generous Side Servings

3 lbs. peeled and diced butternut squash
1 cube unsalted butter (4oz.)
2 Tablespoons fresh sage chopped
¼ cup balsamic vinegar
¼ cup dark molasses
2 Tablespoons sugar

Brown butter in large sauté pan, add sage and chopped squash.

Add vinegar, molasses and sugar and bring to a boil.

Transfer to a baking dish.

Roast in preheated 425-450 degree oven stirring frequently for 30 – 45 minutes until squash are very tender and caramelized and liquid has reduced.

This is a great side with roast turkey or chicken.

Can also be pureed and used as a filling for ravioli.