



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home
Edition #17

Fall has officially arrived, and winter squash is ready to transform into delectable dishes! Enjoy these special recipes that highlight this chilly weather favorite!

Roasted Rosemary Butternut Squash and Fried Apples

One 3-pound butternut squash, peeled and cut into $\frac{3}{4}$ -inch chunks
10 tablespoons unsalted butter, 6 tablespoons melted
1½ tablespoons very finely chopped rosemary

Salt and freshly ground pepper
2½ pounds Granny Smith apples, peeled, cored, and cut into $\frac{3}{4}$ -inch chunks
3 tablespoons light brown sugar
¼ teaspoon cinnamon

Preheat the oven to 425°F. In a large bowl, toss the squash with the melted butter and the rosemary. Season with salt and pepper and spread on a large rimmed baking sheet. Roast the squash for 30 minutes, turning once, or until browned and just tender.

Meanwhile, melt 2 tablespoons of the butter in a large nonstick skillet. Add half of the apples in a single layer and cook over high heat, turning once, until golden and crisp-tender, about 5 minutes. Add half each of the brown sugar and cinnamon and cook, stirring gently, until the apples are lightly caramelized, about 2 minutes. Transfer the apples to a plate. Wipe out the skillet and repeat with the remaining butter, apples, brown sugar, and cinnamon.

Toss the roasted squash with the caramelized apples and serve warm or at room temperature. Makes 10 servings.

Mario Batali's Cavatelli with Spicy Winter Squash

3 tablespoons extra-virgin olive oil
3 large garlic cloves, thinly sliced
½ red onion, thinly sliced
1 teaspoon crushed red pepper
1-pound butternut squash, peeled, seeded, and cut into $\frac{1}{2}$ -inch cubes

½ tablespoon finely chopped thyme
Salt and freshly ground pepper
¾ pound cavatelli or small shells
½ cup freshly grated Parmesan cheese, plus more for serving

Bring a large pot of salted water to a boil. In a large, deep skillet, heat the olive oil. Add the garlic, onion and crushed red pepper and cook over moderately high heat, stirring occasionally, until the garlic and onion are softened, about 5 minutes. Add the squash and thyme, season with salt and pepper and cook for 5 minutes, stirring occasionally. Cover and cook over moderately low heat, stirring occasionally, until the squash is tender, about 5 minutes.

Meanwhile, add the cavatelli to the boiling water and cook until al dente. Drain, reserving 1 cup of the pasta cooking water. Add the cavatelli to the squash mixture in the skillet, then stir in ½ cup of the pasta cooking water and toss gently to combine. Add the ¾ cup of parmesan, season with salt and pepper and stir gently; add a little more pasta water if necessary. Serve the pasta right away, passing more cheese at the table. Makes 4 servings

Spaghetti Squash Boats

2 small spaghetti squash (about 1 pound each), halved lengthwise and seeded	½ cup finely grated Parmigiano-Reggiano cheese
5 tablespoons olive oil, plus more for drizzling	2 tablespoons chopped parsley
Kosher salt Pepper	1 tablespoon chopped sage
2 garlic cloves	1 pound sweet or hot Italian chicken sausage (BSC likes Isernio's)
2 cups fresh breadcrumbs (made from an 8-inch length of baguette)	One 10-ounces package frozen kale, thawed and squeezed dry

Preheat the oven to 400°F. On a large rimmed baking sheet, place the squash cut side up and rub the flesh all over with 1 tablespoon of the olive oil. Sprinkle generously with salt and pepper and roast for about 1 hour, until the squash is easily pierced with a knife. Let cool slightly, then scoop out the flesh into a large bowl, leaving the squash shells intact. Arrange the shells on the baking sheet and keep the oven hot.

Mince the garlic cloves and sprinkle with a pinch of salt. Use your knife to mash to a paste.

In a large skillet, heat 3 tablespoons of the olive oil over moderate heat and add the garlic, stirring until just fragrant, about 30 seconds. Add the breadcrumbs and toast, stirring frequently, until crisp and golden, about 5 minutes. Transfer the crumbs to a medium bowl and stir in the cheese and herbs and season with salt and pepper. Wipe out the skillet.

In the same skillet, heat the remaining 1 tablespoon of the olive oil over moderate heat. Add the sausage and cook until just cooked through, 6 to 8 minutes.

Add the breadcrumbs, sausage and the kale to the squash and toss. Divide the mixture evenly among the four squash shells and drizzle generously with olive oil. Bake for about 20 minutes, until the filling is browned on top. Serve hot or warm. Makes 4 servings.

Roasted Acorn Squash with Garlic Butter and Burrata

4 tablespoons unsalted butter, melted	1 tablespoon balsamic vinegar
1 tablespoon minced shallot	4 cups baby greens (2 ounces)
1 garlic clove, minced	¼ small red onion, thinly sliced and rinsed under cold water
½ teaspoon thyme leaves	One ½-pound ball of burrata (available in the Bayview deli)
Kosher salt and pepper	Cracked black pepper and kosher salt, for garnish
Two 1½-pound acorn squash, halved lengthwise, seeds discarded	

Preheat the oven to 425°F. In a bowl, combine the butter, shallot, garlic and thyme and season with salt and pepper. Season the squash halves with salt and pepper and set on a foil-lined baking sheet. Drizzle with the garlic butter and roast for about 30 minutes, until the squash is golden and tender. Transfer to plates.

In a bowl, whisk the oil and vinegar and season with salt and pepper. Add the baby greens and red onion and toss to coat. Cut the burrata into 4 pieces. Top each squash half with burrata and salad, garnish with cracked pepper and sea salt and serve warm. Makes 4 servings.

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