

Roasted Winter *Squash*

1. Peel squash, halve lengthwise, discard seeds and cut into 1-inch dice. Place in large bowl.
2. Heat butter in skillet over medium-high heat. When butter ceases to foam and turns light brown, pull pan off heat and immediately add rosemary, sugar, vinegar and molasses.
3. Mix well and bring to boil.
4. Reduce heat and let simmer over medium-low heat for 1 to 2 minutes. Season with a pinch of salt and pepper.
5. Pour vinegar mixture over the squash, toss. Transfer to baking sheet, place in oven and roast at 400 degrees, tossing at least once until tender and caramelized, about 1 hour.



What you'll need:

6 pounds or 2 large squash (butternut is recommended)

1 stick unsalted butter

3 tbsp finely chopped fresh rosemary leaves

1/4 cup brown sugar

3 cloves minced garlic

1/2 cup balsamic vinegar

1/2 cup dark molasses

salt and pepper

Broccoli Salad

1. Put broccoli, sunflower seeds and cranberries (and bacon if desired) in a bowl.
2. Whisk mayo, sugar and vinegar in a small bowl.
3. Pour dressing over broccoli mixture, evenly coat. Refrigerate 30 minutes up to a day.

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What you'll need:

- 4 cups broccoli florets
- 1/4 cup sunflower seeds
- 1/2 cup cranberries
- 1 lb cooked bacon, diced and cooked
- 1/4 cup mayonnaise
- 2 tbsp apple cider vinegar
- 2 tbsp sugar



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