



*for Thanksgiving*

## **Balsamic Roasted Squash**

Side Dish

Source: Chef Mark Schoenthaler

### Ingredients:

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

### Method:

1. Preheat oven to 425 degrees Fahrenheit.
2. Brown the butter in a large sauté pan. Add the sage and squash and lightly sauté them.
3. Add vinegar, molasses and sugar and bring the mix to a boil.
4. Transfer the mix to a baking dish.
5. Place the dish in the preheated oven. Stir the squash frequently during its 30-45 minute roasting period. Remove the dish from the oven when the pieces are very tender and caramelized.

Serves: 6-8 people