

GLAZED BUTTERNUT SQUASH

Beth's notes: I have received many appreciative comments on this recipe. It is special enough for Thanksgiving dinner and always gets raves at potluck dinners. Be forewarned; the squash shrinks during cooking. Microwaving the squash makes it much easier to cut.

1 butternut squash, about 3 lb.
butter, 2 - 3 Tbsp.
1-1/2 Tbsp. cider vinegar
2-1/2 Tbsp. maple syrup
2 tsp. soy sauce

1. Preheat your oven to 400oF.
2. Microwave the squash on high for one to two minutes, then peel with a potato peeler. Cut into 1-inch cubes.
3. Mix together the vinegar, maple syrup and soy sauce in a cup.
4. Heat a heavy 14-inch skillet over medium-high heat. Use a skillet that is ovenproof.
5. Melt 2 Tbsp. butter in the hot skillet. Add the squash cubes to the skillet and toss to coat with butter. Cook, turning occasionally with a spatula, until the cubes are browned and somewhat softened. Be gentle when turning the squash. Add another Tbsp. butter if you need to. You don't want the squash to stick, or the cubes will break up. Reduce the heat to medium as needed. The goal is to for each cube to be browned on several sides, yet still firm. The cubes will not be browned on all sides.
6. Pour the vinegar-maple syrup mixture over the browned squash, reduce heat to low, and mix gently with a spatula until the liquid boils down to a thin glaze. This happens quickly. The glaze will continue to thicken during baking.
7. Move the skillet to the oven and bake until the squash is tender, about 25 minutes.

Glazed Acorn Squash.

Follow the recipe above. Substitute one acorn squash cut into 1-inch thick slices rather than cubes. Do not peel the acorn squash.