



Cider Glazed Butternut Squash and Apples

Submitted by Greg Margolis of Nantucket Culinary Center

Ingredients:

4 T butter
2 C cider
2 C diced apples
4 C diced butternut squash
2 T Carr's cider syrup

Method:

Put squash in a sauce pot and cover with water. Bring water to a boil and then reduce to simmer. Cook squash until almost done. Squash should still be crisp-tender.

Strain and reserve squash.

In a skillet bring cider to a boil and reduce until syrupy. Reduce heat to medium and add apples and butter and cook until tender.

Add diced squash and continue to cook until everything is warmed through and fully cooked.

Served drizzled with Carr's syrup, Extra Virgin Olive Oil and sprinkled with large flake sea salt.

Bartlett's Farm
33 Bartlett Farm Rd
508-228-9403
www.bartlettsfarm.com