

Annie's Organic Buying Club

making organics affordable for everyone!



Roasted Butternut Squash by Robin Miller

- 2 medium butternut squash, halved lengthwise and seeded
- 4 teaspoons butter
- 4 teaspoons brown sugar
- Salt and pepper

Preheat oven to 400 degrees F.



Place butternut squash halves on a large baking sheet flesh side up. Place 1 teaspoon butter in the middle of each squash. Sprinkle brown sugar over each squash. Season with salt and black pepper. Roast 25 minutes, until flesh is fork-tender. Reserve 2 halves for future meal.

Butternut Squash Casserole by Paula Dean



- 3 butternut squash, peeled, seeded and cubed
- 1 onion, chopped
- 3 large eggs
- 1/2 cup coconut milk
- 1 1/2 teaspoons curry powder
- 1 teaspoon salt
- 1/4 teaspoon cracked black pepper
- 1/2 cup raisins
- 1/2 cup sweetened flaked coconut

Preheat oven to 350 degrees F. Lightly grease a 2 1/2-quart casserole dish. In a large Dutch oven, combine squash and onion; add water to cover. Bring to a boil over high heat and cook 10 to 12 minutes or until squash is tender; drain well. Spoon squash mixture into a large bowl. In a small bowl, whisk together eggs, milk, curry powder, salt, and pepper. Add to squash mixture. Beat at medium speed with an electric mixer until smooth. Spoon into prepared baking dish; sprinkle evenly with raisins and coconut. Bake 40 minutes or until center is set.

Squash-Apple Bake by AllRecipes

- 1 Butternut, peeled and cut into 3/4 inch slices
- 1/2 cup brown sugar
- 2 apples, peeled, cored, cut into wedges
- 1/4 cup butter
- 1 tablespoon flour
- 1/2 teaspoon salt
- 1/2 teaspoon ground mace



Arrange squash in a 12-in. x 8-in. baking pan. Top with apple wedges. Combine remaining ingredients; spoon over apples. Bake at 350 degrees F for 50-60 minutes or until tender.

Balsamic Glazed Butternut Squash by Sandra Lee

- 1 (20-ounce) package peeled cubed butternut squash
- 2 tablespoons honey
- 1/4 cup balsamic vinegar
- 1 tablespoon lemon pepper seasoning
- 3 tablespoons olive oil

Preheat oven to 400 degrees F.

In a large bowl combine all ingredients and mix to coat the squash.

Place squash on a nonstick baking sheet or a baking sheet lined with foil. Bake until the squash is tender and brown about 30 to 35 minutes making sure to flip the squash after 15 minutes.

Whipped Butternut Squash by All Recipes



- 2 butternut squash, halved and seeded
- 1/2 cup margarine
- 1 cup light sour cream
- salt and pepper to taste

Preheat oven to 350 degrees F (175 degrees C).

Place squash halves cut side down in a medium baking dish with enough water to cover. Cover, and bake 1 hour in the preheated oven, until tender.

Scoop squash from skin into a medium bowl, and mix with margarine and light sour cream. Whip until smooth. Season with salt and pepper.

Roasted Butternut Squash Salad with Warm Cider Vinaigrette by Barefoot Contessa

- 1 (1 1/2-pound) butternut squash, peeled and 3/4-inch) diced
- Good olive oil
- 1 tablespoon pure maple syrup
- Kosher salt and freshly ground black pepper
- 3 tablespoons dried cranberries
- 3/4 cup apple cider or apple juice
- 2 tablespoons cider vinegar
- 2 tablespoons minced shallots
- 2 teaspoons Dijon mustard
- 4 ounces baby arugula, washed and spun dry
- 1/2 cup walnuts halves, toasted
- 3/4 cup freshly grated Parmesan
- Preheat the oven to 400 degrees F.



Place the butternut squash on a sheet pan. Add 2 tablespoons olive oil, the maple syrup, 1 teaspoon salt and 1/2 teaspoon pepper and toss. Roast the squash for 15 to 20 minutes, turning once, until tender. Add the cranberries to the pan for the last 5 minutes.

While the squash is roasting, combine the apple cider, vinegar, and shallots in a small saucepan and bring to a boil over medium-high heat. Cook for 6 to 8 minutes, until the cider is reduced to about 1/4 cup. Off the heat, whisk in the mustard, 1/2 cup olive oil, 1 teaspoon salt, and 1/2 teaspoon of pepper.

Place the arugula in a large salad bowl and add the roasted squash mixture, the walnuts, and the grated Parmesan. Spoon just enough vinaigrette over the salad to moisten and toss well. Sprinkle with salt and pepper and serve immediately.

Marinated Butternut Squash: Scapece Di Zucca by Mario Batali

- 2 medium butternut squash, seeded and cut into 1-inch slices
- Salt and pepper
- 4 tablespoons plus 4 tablespoons extra-virgin olive oil
- 1/4 cup red wine vinegar
- 1/2 medium red onion, sliced paper thin
- 1/2 teaspoon red chile flakes
- 1 tablespoon dried oregano
- 1 clove garlic, sliced paper-thin
- 1/4 cup fresh mint leaves



Preheat oven to 450 degrees F.

Season the squash with salt and pepper, drizzle with 4 tablespoons olive oil, and place in a single layer on 1 or 2 cookie sheets.

Bake in the oven until just tender, about 18 to 20 minutes. Meanwhile, stir together the remaining oil, vinegar, onion, chile flakes, oregano, and garlic and season with salt and pepper. Remove the squash

from the oven and pour the marinade over. Allow to cool for 20 minutes in the marinade, sprinkle with fresh mint leaves, and serve. This dish can be made earlier in the day but should not be refrigerated.

Warm Butternut Squash & Chickpea Salad by SmittenKitchen



- 1 medium butternut squash (about 2 to 2 1/2 pounds), peeled, seeded, and cut into 1 1/2-inch pieces
- 1 medium garlic clove, minced or pressed
- 2 tablespoons olive oil
- Salt
- One 15-ounce can chickpeas, drained and rinsed (1 1/2 cups)
- 1/4 of a medium red onion, finely chopped
- 1/4 cup coarsely chopped fresh cilantro or parsley

For tahini dressing:

1 medium garlic clove, finely minced with a pinch of salt
1/4 cup lemon juice
3 tablespoons well-stirred tahini
2 tablespoons water
2 tablespoons olive oil, plus more to taste

Preheat the oven to 425°F.

In a large bowl, combine the butternut squash, garlic, allspice, olive oil, and a few pinches of salt. Toss the squash pieces until evenly coated. Roast them on a baking sheet for 25 minutes, or until soft. Remove from the oven and cool.

Meanwhile, make the tahini dressing: In a small bowl, whisk together the garlic and lemon juice. Add the tahini, and whisk to blend. Add the water and olive oil, whisk well, and taste for seasoning. The sauce should have plenty of nutty tahini flavor, but also a little kick of lemon. You will probably need to add more water to thin it out.

To assemble the salad, combine the squash, chickpeas, onion, and cilantro or parsley in a mixing bowl. Either add the tahini dressing to taste, and toss carefully, or you could serve the salad with the dressing on the side. Serve immediately.

Do ahead: Molly says this salad, lightly dressed, keeps beautifully in the fridge, that you should hold a little of the dressing on the side and that it can be reheated in the microwave. I, for one, have never had any leftovers.

Butternut Squash with Pecans and Blue Cheese by Nigella Lawson



- 4-pounds 8-ounces butternut squash
- 3 tablespoons olive oil
- 6 stalks fresh thyme or 1/2 teaspoon dried thyme
- 1 cup pecans
- 1 cup crumbled Roquefort or other blue cheese

Preheat the oven to 425 degrees F. Halve the squash, leaving the skin on, and scoop out the seeds, then cut into 1-inch cubes; you don't need to be precise just keep the pieces uniformly small.

Put into a roasting tin with the oil and strip about 4 stalks thyme of their leaves, sprinkling over the butternut squash. If you can't get any fresh thyme, sprinkle over dried.

Roast in the oven for about 30 to 45 minutes or until tender.

Once out of the oven, remove the squash to a bowl and scatter over the pecans and crumble over the cheese tossing everything together gently. Check the seasoning and add the last couple of stalks of thyme torn into small sprigs to decorate.

Roasted Butternut Squash and Spinach Salad with Toasted Almond Dressing by Epicurious

- 1 (2- to 2 1/4-lb) butternut squash, peeled, seeded, and cut into 1/2-inch cubes (4 cups)
- 5 1/2 tablespoons extra-virgin olive oil
- 3/4 cup whole almonds with skins (3 1/2 oz), very coarsely chopped
- 2 teaspoons fresh lemon juice
- 1/2 lb spinach, coarse stems discarded (10 cups)



Toss squash with 1 1/2 tablespoons oil in a shallow baking pan and spread cubes in 1 layer. Season with salt and pepper and roast in middle of oven, stirring once halfway through roasting, until squash is just tender and pale golden, about 30 minutes total. Cool in pan on a rack until warm, about 15 minutes.

While squash is roasting, cook almonds in remaining 4 tablespoons oil in a 10-inch skillet over moderately low heat, stirring constantly, until golden, about 3 minutes, then season with salt and pepper. Pour almonds and oil into a fine-mesh sieve set over a large bowl and cool until warm, about 10 minutes.

When almonds and oil have cooled, whisk lemon juice into oil in bowl until combined well, then season with salt and pepper. Add squash, spinach, and half of almonds to dressing and toss gently to coat.

Divide salad among 6 salad plates and sprinkle with remaining almonds.

Butternut Squash Soup by Gourmet Magazine

- 1 medium butternut squash (about 2 1/4 pounds)
- Nonstick vegetable oil spray
- 1 medium onion, chopped (about 1 cup)
- 1 tablespoon freshly grated ginger, optional
- 3 tablespoons unsalted butter
- 3 cups chicken broth
- 1-2 cups water, as needed
- Salt and pepper to taste
- Sour cream for garnish

Cut squash in half lengthwise, and scoop out the seeds. Arrange the halves cut side down in roasting pan that has been sprayed with nonstick vegetable oil spray. Bake squash in the oven for 40-45 minutes or until very tender. Set aside to cool. When the squash is completely cool, scoop the flesh from the skin. While the squash is baking, cook the onion and the ginger in the butter in a saucepan, over moderately low heat, for 5 minutes or until the onion is softened, Add the broth and simmer the mixture for 10 minutes, covered. Add the squash pulp to the sauce pan. Transfer the mixture to a blender or food processor, in batches, and puree until smooth. Add enough water to achieve the desired consistency, and salt and pepper to taste. Return the soup to the sauce pan and cook over moderate heat until it is hot.

Garnish each portion with the heaping teaspoon of low-fat sour cream.



Curried Butternut Squash Soup by Ellie Krieger

- 1 tablespoon canola oil
- 1 medium onion, chopped (about 2 cups)
- 2 cloves garlic, minced
- 1 (2 1/2-pound) butternut squash, peeled, seeded and cut into 1-inch cubes
- 6 cups low-sodium chicken broth or vegetable broth
- 1 tablespoon plus 2 teaspoons curry powder
- 1/2 teaspoon salt, plus more, to taste
- 2 tablespoons honey
- 4 teaspoons plain low-fat yogurt, for garnish

Heat oil over medium heat in a 6-quart stockpot. Add onions and garlic and saute until soft but not brown, about 6 to 7 minutes. Add the butternut squash, broth, curry powder and salt and bring to a boil. Reduce heat and simmer until squash is tender, about 12 to 15 minutes. Remove from heat stir in honey and puree with an immersion blender or in batches in a blender until smooth. Season with salt, to taste. Ladle into serving bowls and add a dollop of yogurt

Smoked Sausage, Butternut Squash & Wild Rice Soup by Emeril Lagasse

- 2 medium butternut squash, about 3 to 4 pounds, peeled, seeded, and cut into 1-inch chunks
- 2 tablespoons olive oil
- Salt, Freshly ground black pepper
- 12 cups chicken stock
- 2 1/2 cups chopped onions
- 1 cup wild rice
- 3/4 pound smoked sausage, such as kielbasa, cut into 1/4-inch
- 2 cups fresh corn kernels
- 1 1/2 cups half-and-half
- 1 tablespoon chopped fresh parsley leaves

Preheat the oven to 400 degrees F.

Season the squash with 1 tablespoon of the oil, salt and pepper. Place on a baking sheet and roast for 45 minutes to 1 hour or until tender. Remove from the oven and cool completely. In a blender or food processor, puree the squash with 2 cups of the chicken stock. Puree until smooth and set aside.



In a saucepan, over medium heat, bring 4 cups of the stock and 1/2 cup of the chopped onions to a simmer. Stir in the rice and cook until the rice is tender and the liquid is absorbed, about 1 hour, stirring occasionally with a fork. Remove the rice from the pan and cool. In a large saucepan, over medium heat, add the remaining tablespoon of oil. When the oil is hot, add the sausage and brown for 3 minutes. Add the remaining 2 cups of onions and corn. Season with salt and pepper. Saute for 3 minutes. Add the remaining 6 cups of stock and squash puree. Bring to a boil. Reduce the heat to medium-low, cover and simmer for 20 minutes. Skim off any fat that rises to the surface. Stir in the rice and continue to cook for 10 minutes. Remove from the heat, stir in the half-and-half and season with salt and pepper. Stir in the parsley and serve.

Moroccan Tagine by All Recipes

- 1 tablespoon olive oil
- 2 skinless, boneless chicken breast halves - cut into chunks
- 1/2 onion, chopped
- 3 cloves garlic, minced
- 1 small butternut squash, peeled and chopped
- 1 (15.5 ounce) can garbanzo beans, drained and rinsed
- 1 carrot, peeled and chopped
- 1 (14.5 ounce) can diced tomatoes with juice
- 1 (14 ounce) can vegetable broth
- 1 tablespoon sugar
- 1 tablespoon lemon juice
- 1 teaspoon salt
- 1 teaspoon ground coriander
- 1 dash cayenne pepper



Heat the olive oil in a large skillet over medium heat, and cook the chicken, onion, and garlic about 15 minutes, until browned.

Mix the squash, garbanzo beans, carrot, tomatoes with juice, broth, sugar, and lemon juice into the skillet. Season with salt, coriander, and cayenne pepper. Bring the mixture to a boil, and continue cooking 30 minutes, until vegetables are tender.

Lamb and Winter Vegetable Stew by AllRecipes

- 2 tablespoons vegetable oil
- 1 pound lamb stew meat, cubed
- 2 cups beef broth
- 1 cup dry red wine
- 2 cloves garlic, minced
- 1 tablespoon chopped fresh thyme
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 bay leaf
- 2 cups peeled, seeded, and sliced butternut squash
- 1 cup peeled, sliced parsnips
- 1 cup peeled, chopped sweet potatoes
- 1 cup sliced celery
- 1 medium onion, thinly sliced
- 1/2 cup sour cream
- 3 tablespoons all-purpose flour



Heat the oil in a large saucepan, and brown the lamb meat on all sides. Drain fat, and stir in the beef broth and wine. Season with garlic, thyme, salt, pepper, and bay leaf. Bring the mixture to a boil. Reduce heat, cover, and simmer 20 minutes.

Mix in the squash, parsnips, sweet potatoes, celery, and onion. Bring to a boil, then reduce heat and simmer 30 minutes, or until the vegetables are tender.

In a small bowl, blend the sour cream and flour. Gradually stir in 1/2 cup of the hot stew mixture.

Stir the sour cream mixture into the saucepan. Remove the bay leaf, and continue to cook and stir until thickened.

Butternut Squash Pizza by AllRecipes

- 1 onion sliced thin
- 1/2 butternut squash peeled, seeded and sliced thin
- 1 teaspoon fresh rosemary chopped
- salt and black pepper to taste
- 2 tablespoons olive oil
- 1 package pizza crust
- 1 tablespoon cornmeal
- 2 tablespoons Asiago or Parmesan cheese



Preheat oven to 400 degrees F (205 degrees C). Place sliced onion and squash in a roasting pan. Sprinkle with rosemary, salt, pepper, and 2 tablespoons of the olive oil; toss to coat.

Bake in the preheated oven for 20 minutes, or until onions are lightly browned and squash is tender; set aside.

Increase oven temperature to 450 degrees F (230 degrees C). On a floured surface, roll each ball of dough into an 8 inch round. Place the rounds on a baking sheet sprinkled with cornmeal (you may need 2 baking sheets depending on their size). Distribute squash mixture over the two rounds and continue baking for 10 minutes, checking occasionally, or until the crust is firm. Sprinkle with cheese and remaining tablespoon olive oil. Cut into quarters, and serve.

Butternut Squash and Hazelnut Lasagne by Epicurious

For squash filling

- 1 large onion, chopped
- 3 tablespoons unsalted butter
- 3 lb butternut squash, peeled, seeded, and cut into 1/2-inch pieces
- 1 teaspoon minced garlic
- 1 teaspoon salt
- 1/4 teaspoon white pepper
- 2 tablespoons chopped fresh flat-leaf parsley
- 4 teaspoons chopped fresh sage
- 1 cup [hazelnuts \(4 oz\), toasted](#) , loose skins rubbed off with a kitchen towel, and coarsely chopped

For sauce

- 1 teaspoon minced garlic
- 3 tablespoons unsalted butter
- 5 tablespoons all-purpose flour
- 5 cups milk
- 1 bay leaf (not California)
- 1 teaspoon salt
- 1/8 teaspoon white pepper

For assembling lasagne

- 1/2 lb fresh mozzarella, coarsely grated (2 cups)
- 1 cup finely grated Parmigiano-Reggiano (3 oz)
- 12 (7- by 3 1/2-inch) sheets no-boil lasagne (1/2 lb)

Make filling:

Cook onion in butter in a deep 12-inch heavy skillet over moderate heat, stirring occasionally, until golden, about 10 minutes. Add squash, garlic, salt, and white pepper and cook, stirring occasionally, until squash is just tender, about 15 minutes. Remove from heat and stir in parsley, sage, and nuts. Cool filling.

Make sauce while squash cooks:

Cook garlic in butter in a 3-quart heavy saucepan over moderately low heat, stirring, 1 minute. Whisk in flour and cook roux, whisking, 3 minutes. Add milk in a stream, whisking. Add bay leaf and bring to a boil, whisking constantly, then reduce heat and simmer, whisking occasionally, 10 minutes. Whisk in salt and white pepper and remove from heat. Discard bay leaf. (Cover surface of sauce with wax paper if not using immediately.)

Assemble lasagne:

Preheat oven to 425°F.

Toss cheeses together. Spread 1/2 cup sauce in a buttered 13- by 9- by 2-inch glass baking dish (or other shallow 3-quart baking dish) and cover with 3 pasta sheets, leaving spaces between sheets. Spread with 2/3 cup sauce and one third of filling, then sprinkle with a heaping 1/2 cup cheese. Repeat layering 2 more times, beginning with pasta sheets and ending with cheese. Top with remaining 3 pasta sheets, remaining sauce, and remaining cheese.

Tightly cover baking dish with buttered foil and bake lasagne in middle of oven 30 minutes. Remove foil and bake until golden and bubbling, 10 to 15 minutes more. Let lasagne stand 15 to 20 minutes before serving.

Pasta With Butternut Squash by Mark Bittman

Some butternut squashes are sweeter than others, and there's no way to predict this by appearance. Since this sauce relies on sweetness for its character, if the squash seems a little bland, add about a teaspoon of sugar. It will brighten the flavor considerably.

- 1 pound peeled and seeded butternut squash (start with a whole squash weighing about 1 1/2 pounds)
- Salt to taste
- 2 tablespoons butter or olive oil
- Freshly ground black pepper to taste
- 1 pound cut pasta, like ziti
- 1/8 teaspoon freshly grated nutmeg, or to taste
- 1 teaspoon sugar, optional
- 1/2 cup freshly grated Parmesan

Cut squash into chunks, and place in food processor. Pulse machine on and off until squash looks grated. (Alternatively, grate or chop the squash by hand.) Set a large pot of salted water to boil for the pasta.

Place a large skillet over medium heat, and add the butter or oil. A minute later, add the squash, salt, pepper and about 1/2 cup of water. Cook over medium heat, stirring occasionally. Add water, about 1/4 cup at a time, as the mixture dries out, being careful not to make it soupy. When the squash begins to disintegrate, after about 10 or 15 minutes, begin cooking the pasta. While it cooks, season the squash with the nutmeg, sugar if necessary, and additional salt and pepper if needed.

When the pasta is tender, scoop out about 1/2 cup of the cooking liquid, then drain. Toss it in the skillet with the squash, adding the reserved cooking water if the mixture seems dry. Taste, and adjust the salt, pepper or nutmeg as you like; then, toss with the cheese and serve.

Black Pasta - Squid Ink Fettuccine with Italian Sausage, Fresh Rapini, Crimini Mushrooms and Roasted Butternut Squash in a Sundried Tomato Garlic Sauce by AlDenteCanoodler

- 12 oz bag Squid Ink Fettuccine
- 1 pound Italian Sausage (mild or hot) cut into 1 inch bites
- 1 bunch Fresh Rapini, stemmed and rough chopped
- 1 pound Crimini Mushrooms, cleaned and quartered
- 2 oz Sundried Tomato spread
- ½ Butternut Squash, small diced, roasted
- 4-6 oz Extra virgin olive oil
- 2 tbs butter
- To taste salt and fresh cracked pepper
- Garnish: grated Asiago cheese



Peel, seed and dice the butternut squash into ½ inch dice. Toss with olive oil, salt and pepper and roast in 400 degree oven for 20 minutes or until just knife tender. Roasting gives the squash a big concentrated sweetness that is worth the effort! Alternatively, you can boil or microwave the butternut squash. Caution: do not overcook.

In a large sauté pan heat 1 ounce of the olive oil and begin sautéing the sausage over medium high heat. Sauté for 5 minutes. Add 2 ounces of olive oil and then add mushrooms and the rapini. Cook for 6 minutes, stirring occasionally, until the mushrooms and rapini are done. Add the Garlic Joy Sundried Tomato garlic spread and the roasted butternut squash. Sauté until hot.

Add the pasta to boiling water and cook according to instructions. While the pasta is cooking, finish the sauce by adding the last of the olive oil. Toss all ingredients completely. Season with salt and pepper.

Drain the pasta and toss with the two tablespoons of butter to prevent sticking. Move pasta to a serving platter and top with the Italian Sausage, Fresh Rapini, Crimini Mushrooms and Roasted Butternut Squash in a Sundried Tomato Garlic Sauce. Finish with grated Asiago cheese and

(since I haven't personally tried this recipe yet, let me know what you think. And, take a photo to email me so that I can insert on to the al dente canoodler. thanks)



Chipotle Roasted Squash and Kale Quesadillas by ModernBeet.com

Makes 4 quesadillas, serves 2-3

Note: peeling a squash can be a little difficult. I typically slice the top and bottom off the squash so it sits flat, then carve the skin off with a serrated knife.

- 1 small squash, peeled and seeded, cut into 1/2 inch cubes. (about 2.5 cups) (delicata and buttercup work great here because of their size; a small butternut or sugar pumpkin would work too)
- 3T. chipotle peppers in adobo sauce, finely minced, including some sauce
- 1.5t. olive oil
- 6-8 large leaves Lacinto Kale, stems removed, coarsely torn
- approximately 1.5 c grated jack cheese (or pepper jack for extra spice), divided into 4 equal portions
- 4 flour tortillas (gordita size)

Preheat oven to 400 degrees. Line a baking sheet with parchment paper, if available. Otherwise, lightly grease with olive oil.

Toss squash with chipotle and olive oil in a large bowl. Stir until evenly coated. Spread on baking sheet and roast for 30 minutes, stirring every 10 minutes so that squash browns on multiple sides. Once squash is cooked, remove from oven, and reduce heat to 375 degrees. Reserve squash in a separate bowl. Discard parchment if used, and wipe baking sheet clean.

While the squash roasts, bring a medium pot of water to a rolling boil. Add kale and boil for 10 minutes. Drain kale and set aside.

Lay tortilla directly onto baking sheet. Sprinkle half of the tortilla with half of one of the portions of cheese, distributing evenly up to the edges. Sprinkle a handful of roasted squash and about 1/4 of the kale onto the cheese. Top with remaining half portion of cheese. Fold tortilla in half and gently press down to seal. Repeat with remaining tortillas, cheese, squash, and kale.

Bake quesadillas for 8-10 minutes, flipping halfway through.
Cut into wedges, serve and enjoy!

Butternut Squash Pizza by AllRecipes

- 1 onion sliced thin
- 1/2 butternut squash peeled, seeded and sliced thin
- 1 teaspoon fresh rosemary chopped
- salt and black pepper to taste
- 2 tablespoons olive oil
- 1 package pizza crust
- 1 tablespoon cornmeal
- 2 tablespoons Asiago or Parmesan cheese



Preheat oven to 400 degrees F (205 degrees C). Place sliced onion and squash in a roasting pan. Sprinkle with rosemary, salt, pepper, and 2 tablespoons of the olive oil; toss to coat.

Bake in the preheated oven for 20 minutes, or until onions are lightly browned and squash is tender; set aside.

Increase oven temperature to 450 degrees F (230 degrees C). On a floured surface, roll each ball of dough into an 8 inch round. Place the rounds on a baking sheet sprinkled with cornmeal (you may need 2 baking sheets depending on their size). Distribute squash mixture over the two rounds and continue baking for 10 minutes, checking occasionally, or until the crust is firm. Sprinkle with cheese and remaining tablespoon olive oil. Cut into quarters, and serve.

Butternut Squash Casserole by AllRecipes

- 1 Butternut Squash
- 1 cup sugar
- 1 1/2 cups milk
- 1 teaspoon vanilla
- 1 pinch salt
- 2 tablespoons flour
- 2 eggs
- 1/4 cup butter
- Topping: 1/2 pkg vanilla wafers, crushed, 1/2 cup melted butter, 1 cup brown sugar



Preheat oven to 425 degrees F (220 degrees C). Put butternut squash in the microwave and cook on high, until soft, 2 to 3 minutes. Cut in half, scoop out seeds and cube. Bring a large pot of water to a boil. Add squash and cook until tender, about 15 minutes. Drain and mash.

In a 9x13 inch casserole dish combine 3 cups mashed butternut squash, white sugar, milk, vanilla extract, salt, flour, eggs and 1/4 cup melted margarine. Bake in preheated oven for 45 minutes, or until set.

In a medium bowl combine crushed vanilla wafers, 1/2 cup melted margarine and brown sugar. Crumble over top of cooked casserole and return to oven to brown.

Better than Pumpkin Pie by AllRecipes

- 1 1/2 cups peeled cubed deseeded butternut squash
- 1 cup lightly packed brown sugar
- 1 tablespoon corn starch
- 1 egg eaten
- 1 cup evaporated milk
- 1 teaspoon ground cinnamon
- 1 pinch each: allspice, cloves, ginger, nutmeg
- 1 unbaked pie shell

Place squash in a saucepan with enough water to cover. Bring to a boil, and simmer over medium heat until tender, about 15 minutes. Drain, and cool.

Preheat oven to 350 degrees F (175 degrees C).

In a blender or food processor, combine butternut squash, brown sugar, cornstarch, egg, milk, cinnamon, allspice, cloves, ginger, and nutmeg. Process until smooth. Pour into the unbaked pie shell.

Bake in preheated oven for 50 minutes, or until a table knife comes out clean when inserted in the center.

Butternut Squash Pie by Suite101

- 1/4 cup butter, melted
- 2 cups crushed gingersnaps
- 20 oz butternut squash, peeled, seeded and cubed (about 3 cups)
- 1-1/4 cups nonfat greek yogurt
- 5 egg yolks
- 3/4 cup brown sugar
- 1-1/2 tsp. pumpkin pie spice

Toss gingersnaps with melted butter in a bowl. Spread into the bottom and up the sides of a 9-inch pie plate. Refrigerate for 15 minutes. Take out of the refrigerator and bake at 350 degrees for 12-15 minutes until lightly browned. Cool.

Turn oven temperature up to 400 degrees.

Put butternut squash in a microwave-safe bowl and microwave for 5-6 minutes, until fork-tender. Puree squash and remaining ingredients in a food processor or blender until smooth.

Butternut Squash Muffins Recipe by 101Cookbooks

- Flavorless vegetable oil spray (or grapeseed or rice oil in a mister or spray bottle), optional
- 1 pound butternut squash, peeled, seeded, and cut into small cubes (about 3 cups)
- 1 teaspoon coarse sea salt
- 8 black peppercorns
- 2 cinnamon sticks
- 2 tablespoons coriander seeds
- 4 cups freshly pressed apple juice (or apple cider)
- 1 cup raw cane sugar
- 2 large egg yolks
- 1/2 cup homemade applesauce
- 1/4 cup grapeseed or rice oil (*heidi note: I used room temp. clarified butter*)
- 4 large egg whites
- 2 cups spelt flour
- 2 1/4 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon fine sea salt



Preheat the oven to 350F. Spray a 12-cup muffin tin with the oil, or put paper liners in the cups. Spray a rimmed baking sheet as well, or line with parchment paper.

Toss the squash with the coarse sea salt and spread in a single layer in the prepared baking sheet. Bake for 20 to 30 minutes, or until the squash is cooked through and tender.

Meanwhile, in a saucepan, combine the peppercorns, cinnamon sticks, and coriander over medium-high heat and heat for 2 to 3 minutes, or until the coriander begins to smell like oranges. Remove from the heat. Let sit for 30 seconds, and then add the apple juice. Return to the heat and simmer for 30 to 40 minutes, or until reduced to 1/4 cup and thick. Pour the apple juice through a fine-mesh sieve, discard the whole spices and push the reduced juice through the sieve with the back of a spoon, if necessary. Set aside.

Transfer the squash and reduced juice to a food processor and process until smooth.

In the bowl of an electric mixer fitted with a paddle attachment, beat together the sugar and egg yolks on high speed for about 3 minutes, or until light and fluffy. Reduce the speed to low and mix in the applesauce, oil, and butternut squash puree just until blended. Transfer to a large bowl.

Fit the mixer with the whip attachment and clean and dry the bowl. Add the egg whites to the bowl and beat on medium-high speed until very foamy, but not quite soft peaks. In another bowl, whisk together the flour, baking powder, baking soda, and the fine sea salt. Add to the batter and stir just until mixed. then fold in the egg whites just until blended. There will be some white streaks in the batter, which is fine.

Spoon the batter into the muffin cups, filling each one about three-fourths full. Bake for 30 to 40 minutes, or until a toothpick inserted into the center of a muffin comes out clean.

Let the muffins cool in the tin on a wire rack for about 5 minutes. Turn the muffins out of the tin and let cool completely on the rack before serving.

Butternut Squash Muffins with a Frosty Top by Jamie Oliver

- 4 ounces butternut squash, skin on, deseeded and roughly chopped
- 2 1/4 cups light soft brown sugar
- 4 large free-range or organic eggs
- Sea salt
- 2 1/2 cups all-purpose flour, unsifted
- 2 heaping teaspoons baking powder
- Handful of walnuts, chopped
- 1 teaspoon ground cinnamon
- 3/4 cup extra-virgin olive oil

For the Frosted Cream Topping:

- 1 clementine, zested
- 1 lemon, zested
- 1/2 lemon, juiced
- 1/2 cup sour cream
- 2 heaping tablespoons icing sugar, sifted
- 1 vanilla bean, split lengthwise and seeds scraped out
- Lavender flowers or rose petals, optional



Preheat the oven to 350 degrees F. Line your muffin tins with paper cups.

Whiz the squash in a food processor until finely chopped. Add the sugar, and crack in the eggs. Add a pinch of salt, the flour, baking powder, walnuts, cinnamon and olive oil and whiz together until well beaten. You may need to pause the machine at some point to scrape the mix down the sides with a rubber spatula. Try not to overdo it with the mixing - you want to just combine everything and no more.

Fill the paper cups with the muffin mixture. Bake in the preheated oven for 20 to 25 minutes. Check to see whether they are cooked properly by sticking a wooden skewer or a knife right into one of the muffins - if it comes out clean, they're done. If it's a bit sticky, pop them back into the oven for a little longer. Remove from the oven and leave the muffins to cool on a wire rack.

As soon as the muffins are in the oven, make your runny frosted topping. Place most of the clementine zest, all the lemon zest and the lemon juice in a bowl. Add the sour cream, icing sugar and vanilla seeds and mix well. Taste and have a think about it - adjust the amount of lemon juice or icing sugar to balance the sweet and sour. Put into the fridge until your muffins have cooled down, then spoon the topping onto the muffins.

Serve on a lovely plate (on a cake stand if you're feeling elegant, or on a rustic slab if you're more of a hunter-gatherer type!), with the rest of the clementine zest sprinkled over. For an interesting flavor and look, a few dried lavender flowers or rose petals are fantastic.

Cinnamon Butternut Squash Muffins by 5dollarDinners.com



- 1 banana, mashed
- 1 cup cooked butternut squash
- 4 eggs
- 1/3 cup applesauce
- 1/3 cup white sugar
- 6 Tablespoon canola or vegetable oil
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoon baking powder
- 2 teaspoon cinnamon
- 1 cup whole wheat flour
- 1 cup white flour

Optional Topping:

- 1 tsp cinnamon
- 1/4 cup brown sugar

In stand mixer or mixing bowl, mix banana, butternut squash, eggs, applesauce, sugar, and oil, until well blended.

In separate mixing bowl, combine salt, baking soda, baking powder, cinnamon, wheat flour and white flour.

Add the dry ingredients into the wet ingredients and mix until batter forms.

Pour into greased baking cups or muffin tins, and sprinkle with brown sugar-cinnamon topping. Makes 24 regular size muffins, 48 mini muffins, or 12 regular muffins and 24 mini muffins (what I did!).

Bake at 350. Regular size muffins for 16-18 minutes. Mini muffins for 13-15 minutes.