

Harvest Medley

2015
- Connie Getsch **GARDEN**

Simple and easy butternut squash, apple and cranberry bake recipe. Perfect for a holiday feast.

- **Prep time:** 15 minutes
- **Cook time:** 55 minutes
- **Yield:** Serves 8 - 10.

INGREDIENTS

- 1 large butternut squash, peeled and cut into 1-inch cubes
- 2 large tart cooking apples (like Granny Smith), peeled and cut into 1/2-inch thick slices
- 1 1/3 cup fresh or frozen cranberries
- 1/2 cup brown sugar
- 1/3 cup butter
- 1 Tbsp flour
- 1 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1 teaspoon cinnamon
- Optional Candied or Toasted Walnuts

METHOD

1 Preheat oven to 350°F. Lightly butter the sides and bottom of a 9 x 12 baking dish. In a small bowl, mix together the flour, brown sugar, salt, cinnamon and nutmeg.

2 Put a layer of cut butternut squash on the bottom of the baking dish. Place apples on top and then sprinkle with cranberries. Sprinkle everything with the flour brown sugar mixture. Dot with butter. Bake 50-60 minutes until cooked through and lightly browned.

Top with either toasted broken and chopped walnuts or candied walnuts before serving.

Candied Walnuts

- 1 cup walnuts
- 2 Tbsp butter
- 1 -2 Tbsp sugar

In a heavy bottom pan heat to medium high heat. Place nuts and butter, when butter is melted and nuts are coated with the butter sprinkle sugar and cinnamon if wanted over nuts stirring till caramelized. Pour out on parchment paper separate nuts and cool. Chop up.

Toasted Walnuts

- 1 cup walnuts

Baking Method:

Preheat the oven to 350 degrees F. Arrange the walnuts on a cookie sheet in a single layer. Bake 8 to 10 minutes... check them frequently so they don't char.

Stovetop Method

Cook walnuts in a skillet at medium high heat for 3-5 minutes, stirring frequently.