



MAKES 6 SERVINGS

BAKED BUTTERNUT SQUASH AND WILD RICE PILAF

By Nancy Buchanan of A Communal Table, acommunaltable.com

INGREDIENTS

- 1 cup wild rice mix
- 2 cups chicken or vegetable stock
- 1-1/2 cups butternut squash cut into 1/2-inch cubes
- 1 large onion cut into 1/2-inch dice
- 1 cup dried cranberries or dried cherries
- 1 cup chopped pecans
- 3 tablespoons canola oil
- 1/4 cup minced Italian parsley
- 1 cup citrus dressing

For citrus dressing:

- 1/2 teaspoon cumin
- 1/4 teaspoon cardamom
- 1/4 teaspoon cinnamon
- 1/4 cup freshly squeezed lemon juice
- 1/4 cup freshly squeezed orange juice
- 1 tablespoon minced fresh ginger
- 1 tablespoon honey
- 1/4 lemon olive oil or 1/4 cup olive oil with zest from 1 lemon

DIRECTIONS

1. Preheat oven to 400F. Spray sheet pan with cooking spray. Add butternut squash and toss with 1 tablespoon canola oil. Season with salt and pepper.
2. Roast squash for 20 to 25 minutes until softened and slightly caramelized.
3. While squash is roasting, combine stock and rice in large saucepan. Cover and bring mixture to boil. Reduce heat and simmer for 20 to 30 minutes until liquid is absorbed and rice is tender.
4. While rice is cooking, heat large sauté pan over medium-high heat. Add remaining canola oil. Sauté chopped onions for about 6 minutes until translucent.
5. Reduce heat and continue to cook onions until slightly caramelized. Add cooked rice, butternut squash and dried cranberries.
6. When reheating dish, toast pecans in pan over medium heat. Watch closely so they don't burn.
7. Before serving, drizzle with 1/4 cup of citrus dressing. Garnish with minced parsley, if desired.
8. **CITRUS DRESSING:** Combine all ingredients except olive oil in a small bowl. Whisk to combine.
9. Slowly whisk in the olive oil. Taste and adjust seasoning as needed.



Tip:

When peeling squash, a good peeler is essential. Cut the squash in half lengthwise and use a spoon to scoop out the seeds. As for cubing the squash, cut it lengthwise again into three sections and then cut each section into cubes.



MAKES 1 JAR

PICKLED RADISHES

By Melissa Johnson of Best Friends For Frosting, bestfriendsforfrosting.com

INGREDIENTS

- 3 cups sliced radishes
- 2 cups unseasoned rice vinegar
- 1/4 cup water
- 1/2 cup sugar
- 1 tablespoon kosher salt
- 1 garlic clove diced
- 1/2 teaspoon black peppercorns (optional)
- 1/2 teaspoon mustard seed (optional)

DIRECTIONS

1. Bring vinegar, sugar, and 1/4 cup water to a boil together in a medium saucepan over medium-high heat. Stir to dissolve sugar.
2. Allow ingredients to cool for 15 minutes.
3. Place radishes in a mason jar. Add the pickling liquid.
4. Cover and chill at least 4 hours before serving.

