

# Hasselback Butternut Squash

Yield: 8 servings (we only got four!)

## Ingredients:

- 1 large butternut squash
- 1 T. olive oil
- Kosher salt / pepper
- 1 Fresno chile, thinly sliced (I used red pepper flakes)
- ¼ cup pure maple syrup, preferably grade B)
- 3 T. Ghee or vegan margarine
- 2 T. apple cider vinegar (I use Bragg's)
- 6 - 8 dried bay leaves

## Directions:

1. Place a rack in upper third of oven.
2. Preheat to 425 degrees.
3. Halve squash lengthwise and scoop out seeds with a large spoon
4. Using a peeler, remove skin and white flesh below - go for the deep orange color
5. Rub all over with olive oil
6. Season with salt and pepper
7. Roast in a baking dish just large enough to hold halves side by side until beginning to soften. - about 15 minutes.
8. Meanwhile, bring chile, maple syrup, butter, and vinegar to a simmer in a small saucepan over medium high heat, stirring occasionally and removing chili as soon as desired heat level is reached.
9. Reduce heat to very low and keep glaze warm.
10. When squash is finished, remove from oven and let cool.
11. Transfer squash to cutting board and let cool slightly.
12. Using a sharp knife, score rounded sides of squash halve crosswise, going as deep as possible without cutting all the way through. NOTE: I put a chopstick along each side to avoid cutting through.
13. Carefully return the squash halves to baking dish, scored sides up and tuck bay leaves between a few of the slices; season with salt and pepper.
14. Roast squash, basting with glaze every 10 minutes or so using a pastry brush, until tender - about 45 - 60 minutes. Top with reserved chiles, if using.

