

# Butternut Squash w/ Apples, Sage & Balsamic



Modified from:

<http://www.epicurious.com/recipes/food/views/Butternut-Squash-with-Shallots-and-Sage-232812>

Serves 4

1T butter	4c butternut squash, peeled, cut into 1/2" cubes	1/4c dry white wine
1T olive oil	2 apples, peeled, cored, diced	2T brown sugar
4 shallots, sliced into paper~thin slices	1/4c chicken stock	2T dried (spongy) sage
		1T balsamic vinegar

Heat butter and olive oil in heavy skillet over medium~high heat. Add shallots, squash and apples, stirring until shallots are softened, about 5 minutes.

Add chicken stock, wine, brown sugar and sage and stir until brown sugar is dissolved. Simmer, covered, stirring occasionally, until squash is tender 8~10 minutes. Remove from heat, add balsamic and stir.

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The Meijer logo, consisting of the word 'meijer' in a bold, red, sans-serif font with a blue dot above the 'i'.

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