

# Butternut Squash w/ Apples, Sage & Balsamic



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Modified from:

<http://www.epicurious.com/recipes>

Serves 4

1T butter

4c butternut squash,  
peeled, cut into 1/2" cubes

1/4c dry white wine

1T olive oil

2T brown sugar

4 shallots, sliced into  
paper~thin slices

2 apples, peeled, cored,  
diced

2T dried (spongy) sage

1/4c chicken stock

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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**Debbie Spangler ~ Certified Personal Chef**

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