



## ROASTED BUTTERNUT SQUASH WITH SAGE CREME FRAICHE

### Ingredients

For Squash:

- 1 Large Butternut Squash
- 1/2 C River House Honey Dijon Dressing
- 1 1/2 tsp Allspice
- 1/4 C Brown Sugar
- 1/4 C Pecans Chopped

Sage Creme Fraiche:

- 1 C Heavy Cream
- 2 Tbsp Cultured Buttermilk
- 1 Tbsp Fine Chopped Sage

### Method

In a bowl mix together buttermilk and heavy cream. Place in a glass bowl and loosely cover with plastic wrap or cheese cloth and let sit overnight at room temp (75°) Refrigerate for a day before use. Whisk in chopped sage.

Preheat oven to 425°F. Cut squash down the middle lengthwise. Using a spoon or melon baller scoop out seeds and clean the squash. Place cut side down on sheet tray with foil, rub with oil and season with salt and pepper. Roast in oven for around 18-20 (Depending on size) minutes until tender. When tender remove from oven and let slightly cool. Turn oven down to 375°F Cut slices in the squash every 1/4" but don't cut all the way through. In a bowl whisk together River House Honey Dijon Dressing, allspice, and brown sugar. Baste the squash with the mix and place in oven for another 25-35 minutes, basting every 8-10 minutes.