



Pomegranate and Honey Glazed Squash

Paired with Proprietor Reserve 2015

Ingredients

- 8 cups Butternut squash, peeled and seeded, cut into 1 inch pieces
- 2 Tbsp. Pomegranate molasses
- 3 Tbsp. honey
- 2 Tbsp. brown sugar
- 2 Tbsp. butter
- 1 cup chicken stock or broth
- 2 Tbsp. extra virgin olive oil
- 1 cup toasted pecans, lightly crushed
- 2 Tbsp. fresh chopped sage
- Salt and white pepper to taste

Preparation

- Combine the pomegranate molasses, honey and brown sugar in a bowl. Add the butter and olive oil to a large roasting pan over medium-high heat. Add the squash and sauté until it begins to brown and caramelize on the outside. Add the pomegranate/honey mixture and the chicken stock, salt and pepper, stir to combine.
- Place the squash in a 350°F oven for about 20 minutes or until squash is tender. Remove from the oven. If the syrup has not reduced enough cook the squash over a medium burner until the syrup is thick but not burned. Add the sage and pecans and stir just to combine.
- Serve immediately.