

Tante Marie's Cooking School

271 Francisco Street
San Francisco, California 94133
(415) 788-6699
www.tantemarie.com

Roasted Butternut Squash Salad with Sherry -Honey Vinaigrette

Sherry-Honey Vinaigrette

1/3 cup Spanish sherry Vinegar
1 tsp. Dijon Mustard
1 Tbs. finely chopped shallots
1 cup grapeseed or peanut oil
salt and freshly ground pepper

honey

Salad

1/2 cup raisins
1/2 cup port
1 butternut squash (about 2 Lbs.)
1 small red onion, thinly sliced
3Tbs. olive oil
2 Tbs. honey
pinch of freshly ground cumin
pinch of ground cinnamon
salt and freshly ground pepper
1 small head frisee, trimmed, leaves torn into bite-size pieces
1/2 small head radicchio, coarsely chopped
3 cups loosely packed spinach leaves, stemmed
Sherry- Honey Vinaigrette*(see the recipe above)
One 6-oz log fresh goat cheese
1/3 cup walnuts, toasted and chopped
4 thick slices of Spanish Serrano ham, dried in a little olive oil until crisp and crumbled

Vinaigrette:

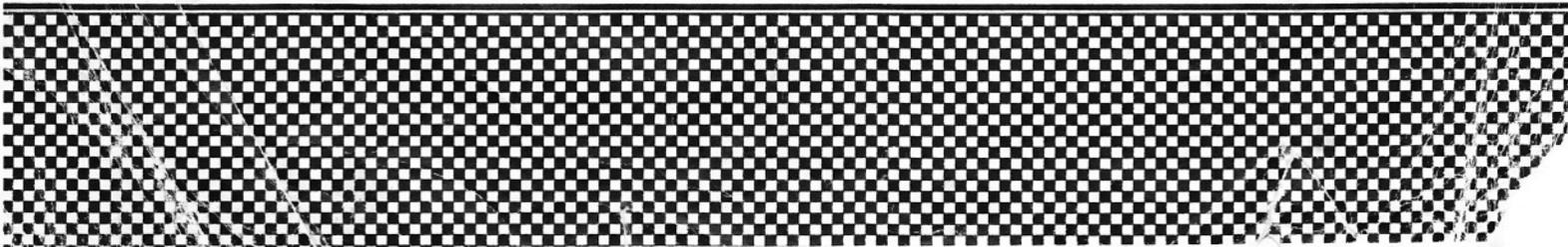
Combine the vinegar, mustard, honey and shallots in a bowl and whisk in the oil in a slow, steady stream. Season with salt and pepper to taste.

This makes more than you will need for the salad, but it keeps for a couple of days in the refrigerator.

Salad:

Cover the raisins with the port and let sit for at least 1 hour.

Heat the oven to 400F. Peel the squash and cut into 1/2- to 3/4-inch cubes.



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On a rimmed baking sheet, toss the squash with the olive oil and honey . Season with salt ,pepper and pinch of spices and spread in a single layer. Roast, stirring occasionally, until the squash is just cooked through and it and the onions are browned, about 20 minutes.

Toss the endive, frisee, radicchio, and spinach in a large bowl. Drain the raisins.

Heat the broiler. Slice the goat cheese into six rounds, arrange on a baking sheet, and sprinkle with a little pepper. Broil until just soft, about 2 minutes.

Toss the greens with ½ cup of the vinaigrette and portion them among six plates along with the still-warm squash and onions. Sprinkle the drained raisins, toasted walnuts, and the crispy serrano ham, over the salad and serve each salad with a round of warmed goat cheese. Drizzle a few teaspoons of the remaining vinaigrette around each plate and serve.

Serves 6.

Penelope A.

