

# DAILY CANDY SEATTLE



October 10, 2008

## You Don't Know Squash

*Lisa Dupar's Red Kuri Squash and Sage Cream Sauce Recipe*



Feel simple minded in the kitchen? Try this uncomplicated dish; it's sure to capture the spirit of the season and leave yours unscathed.

### Red Kuri Squash and

### Sage Cream Sauce

Serves six

#### Ingredients

1 red kuri squash  
 1 tbsp. olive oil  
 Pinch of fresh ground black pepper and salt  
 3 c. organic cream  
 1 c. white wine  
 2 c. crumbled blue cheese  
 20 whole small sage leaves  
 Pinch of nutmeg  
 1 package fettuccine pasta  
 6 tbsp. toasted pine nuts

1. Preheat oven to 350°. Trim outside skin of the kuri squash. Seed and cut into quarter-inch strips.
2. Toss strips in olive oil, pepper, and salt. Spread strips on parchment paper and roast until golden and tender.
3. Bring cream to a simmer in sauce pan. Add wine.
4. Reduce by one third or until mixture becomes thickened and rich.
5. Lower the heat and whisk in cheese.
6. Add warm sage leaves to the sauce and season to taste with salt, pepper, and nutmeg.



DailyCandy Poll

**Calling all snow bunnies — take a sec to let us know if you'll be hitting the slopes this season. Do you ski and/or snowboard?**

**A.** Yes, I'm a shusher, not a hater.

**B.** No, I hate the cold.

**C.** No, but I still love to hang at the lodge.

