

Braised Butternut Squash with Miso Glaze and Beet Puree paired with Davis Estates Calistoga Cabernet Sauvignon

INGREDIENTS:

Oven Braised Butternut Squash

2 large butternut squash, cut into
2 ½ inch long x 1 inch wide
Olive Oil
Salt and pepper to taste
¼ cup water

Miso Glaze

⅔ cup red wine vinegar
⅔ cups Miri
¼ cup white miso paste

SERVES: 8

Apple Butter

5 fuji apples, peeled and diced
1 cup of water
½ cup apple cider vinegar
½ cup sugar
¼ teaspoon allspice
¼ teaspoon nutmeg
½ teaspoon salt

Beet Puree

12 baby red beets, trimmed and washed
Olive oil
Salt and pepper

METHOD:

Butternut Squash

- Preheat oven to 350°.
- In a large bowl toss squash with olive oil and salt and pepper.
- Place in a shallow baking dish with about ¼ cup water.
- Cover tightly with aluminum foil and bake for 20 to 30 minutes until tender.

Apple Butter

- Combine the above ingredients in a medium stock pot and bring to a simmer.
- Simmer for 20 to 25 minutes.
- Pour into a blender and blend until smooth. If mixture is too thin return to pot and cook to desired consistency.

Miso Glaze

- In a small pot combine the above ingredients and reduce to 1 cup.

Beet Puree

- In a shallow baking dish place beet, a splash of olive oil, big splash of water, pinch of salt and pepper.
- Cover tightly with aluminum foil and bake for 40 to 60 minutes until very tender.
- Remove beets allow them to cool slightly and then remove skins.
- Puree beets in blender until smooth, add water if needed.

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To Finish

In a shallow serving dish smear the beet puree. Next place the braised butternut squash with a drizzle of miso glaze and apple butter. Serve with this dish's perfect match, Calistoga Cabernet Sauvignon.