

Roasted Butternut Squash with Tahini and Pine Nuts

a recipe from www.maureenabood.com

What a simple, unexpectedly delectable way to prepare winter squash! This is based on a recipe in Salma Hage's The Lebanese Kitchen. The dish is also wonderful with slices of onion added to the roasting pan.

1 butternut squash
¼ cup pine nuts
6 tablespoons olive oil
5 tablespoons tahini (stirred if separated)
Juice of ½ lemon
1 small garlic clove, minced
Salt and pepper to taste

Heat the oven to 400 degrees.

Using a sharp chef's knife, slice the squash in half lengthwise. Remove the seeds and pulp. Slice into wedges lengthwise. Peel the skin from each wedge using a sharp paring knife. Place the slices in a lovely baking dish. Drizzle with 4 tablespoons of olive oil and season with salt and pepper. Roast for about 30 minutes, or until the flesh is tender.

In a small sauté pan, heat one tablespoon of olive oil over medium heat. Add the pine nuts and sauté until golden brown. Adjust the heat and watch closely as you go; pine nuts burn quickly. Salt the nuts liberally while they are still warm.

In a small bowl, whisk one tablespoon of olive oil with the tahini, lemon juice, and garlic. Add about 8 tablespoons of cold water, a few at a time, whisking until the sauce is pourable, but still has body. Season to taste with salt.

Drizzle the tahini sauce over the butternut squash and sprinkle with pine nuts. So good.