

# ANIMAL, VEGETABLE, MIRACLE

A Year of Food Life

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## BRAISED WINTER SQUASH

*Thanks to Deborah Madison, Local Flavors*

**2 lbs. winter squash, peeled, halved and sliced into ½ inch rounds**

**2 tbs. butter**

**2 cups apple cider**

**1 tsp. salt**

**Rosemary and pepper to taste**

Melt butter in skillet with rosemary, after a few minutes add the squash, salt and cider. You may need to add some additional cider (or water), enough to cover the squash. Bring to a boil and braise for 20 minutes or until tender. At this point the juice should be reduced to a glaze. If not, raise heat for a few minutes until excess liquid evaporates. Add pepper and a splash of balsamic vinegar if you like.

