



Delicata Squash Boats with Chile Honey Glaze

Recipe by Stephen Pavy

Serves 8

Serve with

Joseph Phelps 2005 Napa Valley Cabernet Sauvignon

Joseph Phelps 2004 Insignia

Pre heat oven to 400 degrees

4 small delicata squash
4 tsp. mixed chile sauce (see below)
4 tsp. honey
½ tsp. salt
2 T butter

Cut squash in half, lengthwise

Remove all seeds from squash

Place squash 'boats' in shallow baking pan

Combine chile sauce (recipe below), honey, butter and salt to make glaze

Divide glaze among the 8 boats and spread glaze over inside of each boat

Cover baking pan with foil

Bake squash for 45 minutes (longer if they are not tender by that time)

Mixed Chile Sauce

Makes about 1 cup

2 dried ancho chiles
1 dried chipotle chile
2 cups water
1 small yellow onion, coarsely chopped
2 garlic cloves
1/8 tsp. salt
1 T cumin seeds, toasted

Stem and seed chiles

Place chiles in water and bring to simmer

Add onion, garlic, 1/8 tsp. salt and continue to simmer, stirring occasionally until all ingredients are softened (as long as 30 minutes)

Drain vegetables, making sure to save the liquid

Finely grind toasted cumin seeds in a spice grinder (or use mortar and pestle)

Transfer vegetables to food processor

Add ground cumin and 1 cup reserved liquid from chiles

Process until smooth, adding more water to adjust thickness

Add salt to taste (about ½ tsp. for my taste)