



ROASTED AUTUMN SQUASH WITH SPICED CIDER GLAZE

Ingredients:

1 ea acorn squash or other squash varieties (butternut, delicate)
12 spritz (4 tbs) extra virgin olive oil
½ tsp Kosher salt
Pinch black pepper, fresh ground

Procedure:

- Pre heat oven to 425°.
- Wash squash in cold water.
- Cut squash in half.
- Scrape out all seeds with large kitchen spoon.
- Cut squash into wedges (if using delicata, cut into rings or discs)
- Place squash pieces in a large bowl and season with EVO, salt and pepper.
- Stand squash cut-side up on tray.
- Spritz again with extra virgin olive oil.
- Roast in 425° oven for 30 - 45 minutes until squash is tender and caramelized.
- Cook time will vary based on squash type and how big you cut the pieces.
- Spritz twice with olive oil during roasting and turn tray in oven.
- Remove from oven and brush squash with spiced glaze.

SPICED CIDER GLAZE

Ingredients:

¼ cup (2 oz) Apple cider
¼ cup Fresh lime juice
¼ cup Honey, Orange Blossom
1 tbs Chipotle Tabasco
1 tsp Ginger, fresh, minced
Pinch Black peppercorns, whole
Pinch Red pepper flakes
2 ea Cinnamon sticks, split
4 ea Star anise
Fresh mint leaves (if desired)

Procedure:

- Combine all ingredients in small, non-corrosive sauce pan.
- Bring to boil over high heat. Reduce to simmer for 5 minutes over low heat then turn off. Allow to steep for 5 more minutes.
- Drizzle hot glaze over roasted squash wedges.
- Sprinkle with fresh torn mint leaves.

Serves: 6

Seasons 52 is an award-winning fresh grill restaurant offering a seasonally inspired menu featuring flavorful, lower calorie dishes and an adventurous selection of international wines. Seasons 52 has locations in Orlando, Altamonte Springs, Boca Raton, Ft. Lauderdale and Palm Beach Gardens and in the Perimeter and Buckhead areas of Atlanta. Seasons 52 is owned by one of the nation's most respected casual dining companies, Darden Restaurants, Inc. (NYSE: DRI) of Orlando, FL. For more information, visit www.seasons52.com.