



WELL SEASONED

BY SUZANNE PODHAIZER

Delicata Squash & Apple Crisp with (Optional) Marshmallow Topping

Two of my favorite ingredients are browned butter and reduced apple cider, so I like to make medium-size batches and keep them around. Try browning a pound of butter and reducing a gallon of cider to two cups of syrup, and then dream up new things to do with them once you've got 'em. Both the butter and cider are called for in this recipe, which is a mash-up of apple crisp and winter squash with marshmallows.

FOR THE FILLING:

Two delicata squash, skins on, with seeds removed and saved for another project.

Sunflower oil to coat

Eight baking apples, preferably something like Cortland, Empire, Pixie Crunch or Northern Spy.

One tablespoon fresh rosemary needles, minced

½ cup reduced cider syrup

Three tablespoons melted browned butter

Two tablespoons maple syrup

¼ teaspoon ground nutmeg

A couple pinches of salt

For the crumble topping:

1½ cups oats

Three tablespoons butter, softened

Two tablespoons maple syrup

A couple pinches of salt

Preheat the oven to 400°F. Cut the delicata squash into half moons. Toss squash pieces with sunflower oil and roast in a 9-by-13-inch pan until just barely fork tender, about 8 to 10 minutes depending on thickness. When done, reduce the heat to 375°F.

Meanwhile, while the squash is cooking, core and slice the apples; mince some rosemary; and in a bowl, mix up the oat crumble ingredients with your hands. If you'd like, you can add 1/2 teaspoon of cinnamon to the topping.

When the squash is done, add the apples and rosemary to the baking dish and toss. Then, pour on the reduced cider, browned butter and maple syrup. Toss again. Top with oat crumble and bake for 35 minutes, or until the fruit is bubbly and the oats are toasty and golden. Check after 20 minutes and consider rotating the pan if the dessert isn't cooking evenly.

FOR THE MARSHMALLOW TOPPING:

Go to the Smitten Kitchen website and find the Springy, Fluffy Marshmallows recipe. Then follow that, but add ½ teaspoon cinnamon and one tablespoon maple syrup to the mixture while it's whipping.

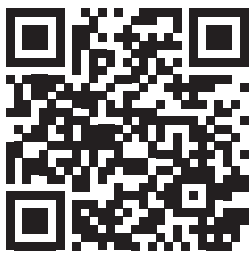
Spread the mixture over the crisp, and return it to the oven until the topping is lightly browned. You'll need to watch it carefully because if it cooks for too long, it will expand and spill over into your oven, making a sticky mess! If you're worried about overflow, put your baking dish on a sheet pan, and feel free to sideline some of the marshmallow mixture into an oiled, confectioners'-sugar-dusted dish so that it can set.





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