



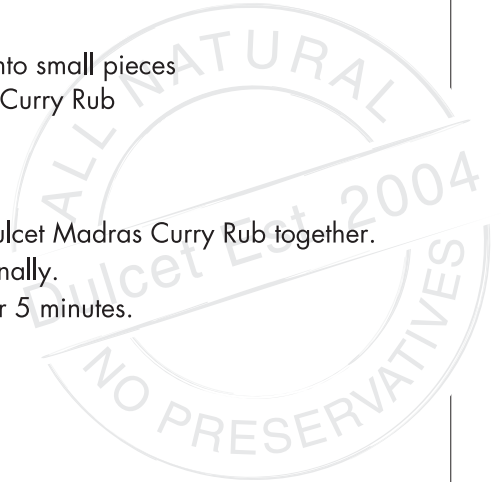
Winter Squash with Apples & Curry

From dulcetcuisine.com

- 2 c peeled and cubed winter squash
(butternut, acorn or pumpkin)
- 1 ½ c sweet onion, diced large
- 1 Granny Smith Apple, peeled and diced

- 2 T olive oil
- 2 T sweet butter, cut into small pieces
- 1 ½ T Dulcet Madras Curry Rub

1. In a small roasting pan, toss the squash, onion, apple, olive oil and Dulcet Madras Curry Rub together.
2. Place in a 375 degree oven and roast for 40 minutes, tossing occasionally.
3. Remove from oven, toss in the butter pieces and place back in oven for 5 minutes.



Notes: _____
