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FEATHERSTONE POTTERY THE ART OF WOOD-FIRED STONEWARE AND CERAMICS

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Roasted Squash Dip

- 1 (approximately 2-pound) butternut or other sweet squash
- 1 small sweet yellow onion, trimmed and quartered
- 2 garlic cloves, peeled
- 1 1/2 teaspoons olive oil
- 2 tablespoons sour cream
- 3/4 teaspoon salt

- 1/8 teaspoon ground red pepper
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon freshly ground black pepper

Preheat oven to 350°.

Cut squash in half lengthwise; remove seeds. Place squash, cut sides down, on a jelly-roll sheet and bake until softened, approximately 45 minutes. Remove squash pulp and fully cool.

In a sauté pan, place the olive oil, onions and garlic. Sauté until softened but do not allow to brown. Cool.

Place squash, sautéed onion, and garlic into a food processor; process until smooth. Add sour cream and remaining ingredients; process to combine.

Serve warm or cold with grainy chips or thinly sliced Featherstone Farm bread.

Enjoy!

Ref: Featherstone Pottery Fall Sale 2014



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