

Butternut Sage Risotto

Original Recipe

1 small (1 3/4lb) butternut squash
(peeled, seeded & cut into 1" cubes)
2 tablespoons olive oil
6 cups chicken broth
2 tablespoons butter
1/3 cup chopped shallots
1 clove garlic finely chopped
2 cups rice for risotto
1 cup dry white wine
1/2 cup freshly grated Parmesan cheese
2 tablespoons chopped fresh sage
salt and pepper to taste

Times Six (6)

10 1/2lb butternut squash
(cut, seeded & peeled)
12 T olive oil
36 cups broth
12 T butter
2 cups shallots
6 cloves garlic
12 cups rice risotto
6 cups wine/broth
3 cups cheese
12 T sage, if possible, save out 65 leaves for garnish
salt & pepper

Preheat oven to 400 degrees.

In a large bowl toss squash cubes with 6 T of the oil. Season lightly with salt and pepper and spread on large baking sheet. Bake until tender. Remove from oven and cover with foil.

Bring the broth to a boil in pan over high heat. Turn off, but cover and leave pan on the stove

Melt butter and remaining 6 T oil in bottom of large roaster. Add shallots and garlic. Cook until soft (about 5 min.). Add the rice and cook, stirring often until it turns opaque (do not brown). Add wine/broth and cook about 3 min.

Stir the hot broth into the rice six cups at a time. Cook, stirring almost constantly until the rice absorbs almost all of the broth. Stir in 6 more cups of broth and stir until it is almost absorbed. Repeat, keeping the risotto at a steady simmer and adding more broth as it is absorbed until you use all of the broth and the rice is barely tender. If you run out of broth and rice is not tender, use hot water.

Add squash and sage, cook until heated through. Stir in cheese. Season to taste with salt and pepper.

We have not done this recipe in this quantity or in this roaster, so we don't know exactly how things will work. If the rice does not cook well with this method, we will put the lid on and let it finish cooking.

1. Peel, seed and cut squash into 1" cubes.
2. Shallots—chop fine.
3. Garlic—chop fine.
4. Sage—chop fine.
5. Heat broth.