Savory Roasted Butternut Squash and Apple Crisp

Makes 12 servings

Squash:

1 medium yellow onion, sliced and diced into small pieces

1 T unsalted butter

1 medium to large butternut squash, peeled, seeded, chopped into medium dice

3 Granny Smith apples, peeled and chopped into medium dice

¼ C brandy

1 t chopped fresh sage

¼ t ground nutmeg

salt and pepper

Crisp:

¼ lb. Roquefort or other blue cheese, crumbled

8 T (1 stick) unsalted butter

1 T firmly packed brown sugar

¼ C all purpose flour

¼ C panko (Japanese style) bread crumbs

½ C whole pecans

½ t freshly chopped sage

For the squash:

Rub a 9 by 13 dish with unsalted butter.  Preheat oven to 350 degrees.

Saute onion in unsalted butter until translucent.

On a baking sheet or jelly roll pan, toss onion with squash and apple and roast for 15 minutes or until tender.  Pour squash and apple mixture into prepared dish and with a wooden spoon combine roasted vegetables with brandy, sage, and nutmeg.  Season with salt and pepper to taste; set aside.

For the crisp:

Crumble all ingredients together in a medium bowl by hand until lumpy.  Sprinkle over roasted squash and apple mixture and bake for 20 – 30 minutes until the vegetable are tender and the crisp topping is golden brown and bubbly.

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Chef Jennifer Maloney (Café’ Sebastienne) recipe