

The College of Saint Rose

Deanna's Roasted Squash

Quantity	Item	Item Preparation
4	Acorn or delicate squash	Seeded and cut into rounds 1/2 inch thick
2tbls	Olive oil	
1tsp	Crushed red pepper	
TT	Kosher salt	
12	Sprigs fresh thyme	Divided
8oz	Fresh or frozen whole cranberries	Rinsed and stems removed
2c	Red wine vinegar	
1c	Sugar	
1/2 c	Brown sugar	

TT=To taste per your desire

Method

1. Preheat oven to 425°F. Toss squash and oil in a very large bowl. Add red pepper flakes and 2 teaspoons kosher salt and toss to combine. Arrange on a rimmed baking sheet with 8 thyme sprigs. Roast, tossing once halfway through, until squash is golden brown and fork-tender, about 1 hour.
2. Meanwhile, cook cranberries, vinegar, sugars, and remaining 3 thyme sprigs and 1/2 teaspoon kosher salt in a medium saucepan over medium heat, stirring occasionally, until cranberries are soft and sauce is thick and syrupy, about 35 minutes.
3. Transfer vegetables to a platter, then drizzle some agrodolce over. Serve remaining agrodolce alongside.