



Roasted Carnival Squash with Apple Cider Glaze

While the squash roasts, apple cider is reduced on top of the stove to a syrupy consistency. When the two ingredients are combined, the result may be the best winter squash you've ever enjoyed.

2 medium carnival squash (about 3 pounds total)
4 Tablespoons canola oil
4 Tablespoons brown sugar
1/2 teaspoon cumin powder
1/2 teaspoon each salt and pepper (or to taste)
3 cups apple cider
2-3 Tablespoons onions, minced finely
6 sage leaves (minced)

Preheat the oven to 350 F degrees. Lightly oil a half sheet pan (preferred) or a large shallow roasting pan.

Slice the squash in half and scoop out the fibers and seeds. (Reserve seeds, if you'd like, to roast with the squash.) Slice into wedges.

Combine the oil, brown sugar, cumin and salt & pepper in a large bowl. Add the squash and toss to coat. Arrange in a single layer in the pan.

Roast for 30 minutes or so, until the squash is tender, flipping the wedges halfway during cooking.

While the squash is roasting, combine the cider and onion in a small saucepan. Bring to a boil over medium-high heat and boil until reduced by two-thirds (to 1 cup), about 20 minutes. Remove from the heat, stir in the sage, cover, and keep warm.

Transfer the squash to a serving bowl. Pour the apple cider reduction over the squash, and serve.