

## Roasted Butternut Squash, Red Grapes, and Sage

BON APPÉTIT OCTOBER 2005

An inventive new take on a classic fall side. What to drink: A fruity red with a nice acidity. Try: Keenan 2002 Merlot, Carneros, Napa (\$25).

**YIELD:** Makes 4 to 6 servings

### INGREDIENTS

- 1 2 1/4-pound butternut squash, peeled, seeded, cut into 1 1/2-inch pieces
- 1 1/2 cups seedless red grapes (about 8 ounces)
- 1 medium onion, cut into 1-inch pieces
- 1 tablespoon thinly sliced fresh sage leaves
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons (1/4 stick) unsalted butter, melted
- 1/4 cup **pecans**, toasted

### PREPARATION

Preheat oven to 425°F. Combine butternut squash, grapes, onion, and sage in large bowl. Drizzle with oil and melted butter. Season generously with salt and pepper. Toss to coat. Spread out onto large rimmed baking sheet. Roast until squash and onion begin to brown, stirring occasionally, about 50 minutes. Transfer to platter, sprinkle with toasted pine nuts, and serve.