

Raw Butternut Salad with Cranberry Dressing

Makes: 4 servings Time: 30 minutes **F** **M**

Here are two familiar fall flavors combined in a surprising way. Raw winter squash is delightful—bright flavored, with a creamy-but-crisp texture. (Mid-season butternut squash is best: too early and it won't be sweet, too late and it may be woody and tough.) This dish would be right at home as part of a Thanksgiving feast, but it's so easy that it works well on weeknights. The grape dressing in the variation is perhaps a little less festive, but it's equally delicious. For something more substantial, top with toasted almonds or pecans—or even a little crumbled goat cheese. Leftovers are terrific stir-fried in a little olive oil.

- ½ cup fresh or frozen cranberries, picked over and rinsed
- ¾ cup orange juice
- 1 tablespoon minced ginger
- 3 tablespoons olive oil
- 1 tablespoon honey
- Salt and black pepper
- 1 butternut squash (about 1½ pounds), peeled and seeded

1. Combine the cranberries, orange juice, and ginger in a small saucepan over medium-low heat. Cover and cook, stirring occasionally, until the berries have begun to break, 10 minutes or so. Remove the cranberries from the heat and add the oil, honey, and some salt and pepper. Stir until well combined.

2. Meanwhile, grate the butternut squash by hand or in a food processor. Transfer the squash to a large bowl, add the warm cranberry dressing, and toss to combine everything. Serve warm or at room temperature. (Or cover and refrigerate the salad for up to several hours; bring to room temperature before serving.)

Raw Butternut Salad with Grape Dressing. Substitute ½ cup seedless green or red grapes for the cranberries.