



BUTTERNUT SQUASH HASH

BY JASON HALL, CMC

INGREDIENTS

2 oz Apple smoked bacon, small diced
½ Small yellow onion, small diced
2 Granny smith apples peeled, cored, small diced
1 Small butternut squash, small diced
1.5 oz. Heavy cream
1 tsp, Minced rosemary
Salt and pepper to taste

METHOD

In a large sauté pan render out the bacon slowly, this will release a small amount of bacon fat into the pan. When the bacon is crisp add the onions and sauté briefly. Adding the onions will pick up any fond that has accumulated on the bottom of the pan.

Add the apples next and sauté over medium heat for 2 min, add the diced squash and sauté for 5 min. Finally add heavy cream and rosemary, turn the heat to low and let the flavors combine. When the cream has reduced slightly season with salt and pepper.

YIELD: 4 PORTIONS