



# Chef David's Butternut Squash

Serves 4

## INGREDIENTS

### For the Squash

4 cups butternut squash (one medium)  
cut into ½ inch to 1 inch cubes  
1 stick butter cubed  
¼ cup honey  
1 tbsp chili powder  
(smoky chili or smoked paprika  
will also work)

## PROCEDURE

1. Melt butter on medium heat
2. Add squash to pan with butter and season with a pinch of salt and pepper
3. Sprinkle on chili powder and drizzle with honey
4. Stir to coat, and then use slotted spoon to remove onto a cookie sheet
5. Roast for about 10 to 12 minutes until it yields easily to the tip of a knife
6. Garnish with thyme

By Chef David Young, Executive Chef, Old Edwards Club. ©2014

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