

Chateau Ste Michelle

Smashed Butternut Squash Toast with Blue Cheese and Walnuts

Enjoy with a glass of Chateau Ste Michelle Cabernet Sauvignon, Columbia Valley

This wine is fruit forward showing blackberry and cherry notes. Light on the tannins that work well with the butternut squash. The blue cheese and walnuts work well with the lush texture of the wine and hold well with the fruit. Nice finish, always makes you want more.

Ingredients

1 bag frozen butternut squash (10oz)	½ cup blue cheese crumbles	Honey for garnish drizzle
1 frozen baguette, thawed	½ cup neutral oil	Salt and pepper
½ cup toasted walnut pieces	1 tsp smoked paprika	

Directions

1. Preheat oven to 400° F.
2. Cut baguette into ¼" slices, lay out on a baking sheet and brush with neutral oil. Sprinkle with salt and pepper and bake for 6 min. When done cool and remove from the sheet pan.
3. In a bowl add the remaining oil, smoked paprika, salt and pepper, and toss with the frozen acorn squash, making sure to really coat each piece.
4. Spread the acorn squash mixture onto a sheet pan in a single layer and roast at 400° F for 20-25 minutes, until edges are golden and inside is soft.
5. While the acorn squash is roasting, toast walnuts in a saucepan on medium heat, moving the walnuts around so as not to burn. Once the walnuts are shiny (3-5 min) remove from pan and cool.
6. When the acorn squash is done, transfer to a bowl and mash with forks until roughly smooth. Season with salt and pepper, add more smoked paprika if desired.
7. Spread acorn squash mixture onto cooled crostinis, sprinkle with blue cheese and toasted walnuts. Once they are plated, lightly drizzle honey over all crostinis.

