



Celebrating Fall with Butternut Squash Risotto
with Chef Bridget Charters

Colorful Chicories Salad
Butternut Squash Risotto
Apple Hill Apple Cake

Ingredient List:

- 1 pound mixed chicory leaves, such as radicchio, Castelfranco or Belgian endives, trimmed and washed
- 2 garlic cloves, grated
- 4 anchovy fillets, chopped (or one teaspoon of anchovy paste)
- 1 tablespoon Dijon mustard
- 1 tablespoon red wine vinegar
- 2 tablespoons lemon juice
- 6 tablespoons extra-virgin olive oil, divided
- 2 cups Carnaroli Rice (A good brand, otherwise arborio will do)
- ½ cup soft butter
- ½ yellow onion - minced
- 2 cups Butternut squash - small diced
- 1 cup finely grated Parmigiano Reggiano, plus extra for garnish
- Salt and Pepper
- 2 quarts chicken or vegetable stock
- 10 - 12 sage leaves
- 2 cups sugar
- ½ cup oil
- 2 eggs
- 4 cups diced apples
- 2 cups flour
- 2 teaspoons baking soda
- 1 teaspoon nutmeg
- 2 teaspoons cinnamon
- Salt and pepper

Equipment:

- Chef knife
- Cutting board
- Large salad bowl
- Small, medium, large mixing bowls
- Whisk
- A medium saucepan
- A large heavy bottomed pot or Dutch oven
- Ladle
- Wooden spoon
- 9 by 13 inch baking dish
- Sifter, or fine mesh sieve