

Pretend it's Fall



Ann Arbor Fall 2010

It's 9AM and already 80 degrees outside on this sunny yet windy day in late October in Miami. When we moved here from Ann Arbor, Michigan, the hubbs and I were excited to be done with 8 – 9 months of winter. The bitter cold and unending days of no sunshine were taking it's toll on our otherwise sunny dispositions and we were excited to be living in a climate where it was sunny most every day of the year. However, we knew we were sacrificing Spring and Fall when we moved to Miami. The seasons here most closely resemble Summer and Even Hotter Than Summer. Case in point, it's late October and 80 degrees at 9AM. You know how you know Fall is around the corner when Starbucks brings the Pumpkin Spice Latte back into rotation? It's like, "Great, just what I want when it's 85 degrees outside—a cup of sugary hot milk. Hmmm, can I get that over ice please?" (Besides Fall and Spring, Miami is also in need of some local coffee houses; at least in North Miami Beach. We have driven the 30 minutes to Panther Coffee just for a cup of real delicious coffee. Hey, you gotta do what you gotta do). Anywho, I digress. I miss Fall and when you miss the yumminess of Fall and you like to cook the quickest way of

recreating the glory of Fall is in your kitchen. So while the sweaters and scarves on display at the mall remain strictly a display (though the students at the school I work at do in fact break out their Uggs when the thermometer dips down to 70), root vegetables, apples and butternut squash do not. If you read the Caramel Coffee Cake post you'll remember that my big post-baby hosting took place on Simchat Torah. We had a hankerin' for some butternut squash so purchased the largest, most obscene squash we could find. After roasting half of it with some maple syrup and pecans, I used the rest of it for a quick flatbread dinner last week. So all you warm climate folks, throw caution to the wind, dip that AC down to 70, break out your fleece (who am I kidding? I haven't bought fleece since 2002. Even the coldest of weather can't force me into fleece) from storage and turn on the oven because if you can't have Fall outside you can at least create it in the kitchen.



Butternut Squash

Roasted Butternut Squash and Caramelized Onion Flatbread

What?

Roasted Butternut Squash

- 1 large butternut squash, cut into 1-inch chunks
- 2 tbsp. olive oil
- salt + pepper to taste

Caramelized Onions

- 2 tbsp. olive oil
- 2 large purple onions, halved & thinly sliced
- salt + pepper to taste

Additional Flatbread Ingredients

- 1 prepared pizza crust (I like Udi's and it's kosher!)
- Desired amount of shredded sharp cheddar
- 2 tsp. olive oil
- 2 tbsp. sage leaves, cut into ribbons and sauteed prior to assembling
- 2 tbsp. chopped toasted walnuts (optional)
- Dash of nutmeg

How?

Roasted Butternut Squash

1. Preheat oven to 400 degrees. Place cubed squash evenly on rimmed baking sheets; drizzle with 1 tablespoon of olive oil, sprinkle with salt and pepper and toss to coat. Bake for 45-50 minutes or until tender.

Caramelized Onions

1. Heat oil in a large skillet over low heat. Add onions and a pinch of salt. Cook until completely

caramelized, stirring occasionally at first and more often as onions begin to brown. Depending on your stove, this could take anywhere from 30 minutes to over an hour. Season with freshly ground pepper.

Flatbread

1. Preheat oven to temperature indicated on pizza crust package. Top crust with caramelized onions, cheese, and squash. Bake for time on package or until squash is heated through and cheese has melted.
2. While pizza is baking, heat oil in small skillet over medium high heat. Add sage leaves and saute, stirring constantly, for about 3 minutes or until leaves are crispy, but still green. Sprinkle sage leaves and walnuts on pizza before serving.

**Pair with salad of arugala, blue cheese (let me know if you find kosher blue cheese that's cheaper than \$7) and toasted walnuts