

Roasted Winter Squash with Maple Rum Glaze

serves 8

Roasted mashed squash is a much-loved component of all my harvest feasts. This version is satisfying and delicious, with a lovely complex flavor.

2 - 3 winter squash, preferably different varieties such as delicata, buttercup, and sunshine

**4 T. unsalted butter
2 T. maple syrup
2 T. dark rum
pinch salt**

Preheat oven to 425°. Carefully cut the squashes in half horizontally. Scoop out the seeds and the fibrous threads, and place the squash, flesh side down, on a baking sheet. Add water to a depth of 1/4" depth and roast until the flesh is completely soft, 40-60 minutes. Add more water if necessary so that the sheet pan always has at least a thin film of liquid. When the squash is tender, pour off the extra liquid and flip the squashes to cool. When cool enough to handle, scoop out the flesh and coarsely mash in a bowl.

Meanwhile, place the butter, syrup, rum, and salt in a small sauce pan. Bring to a boil on medium high heat, and boil until it just barely begins to thicken, 4-6 minutes. Remove from the heat. Add the glaze to the mashed squash, scrape in to a casserole pan, and bake for 15-20 minutes at 350°.