



Butternut Squash Risotto with Pancetta *(inspired by Cooking Light October 2011)*

1-1/4 pound peeled butternut squash, cut into pieces
2 tablespoons butter
3-1/2 cups chicken stock
4-1/2 ounces pancetta, diced
1/2 medium onion, chopped
2 tablespoons olive oil
1-1/2 cups Arborio rice
1/4 cup dry sherry (or more to taste)
1/4 cup heavy cream
Salt and coarse ground black pepper to taste

Preheat oven to 400. Arrange squash pieces in heavy pan (we used cast iron) and dot with butter. Roast for 40 minutes or until squash is cooked and golden brown in color. Remove to a medium sized pot. Add chicken stock and using an immersion blender, puree until smooth. Bring squash/stock mixture to a boil, remove a quarter cup of mixture and set aside, then reduce pot to a slight simmer.

Heat a flat bottomed sauté pan over medium and cook pancetta until crisp. Remove to a bowl leaving drippings in pan. Add onion and sauté until onion is softened and transparent. Remove to bowl with pancetta pieces and set aside. Add oil to sauté pan, and return pan to heat. When oil is hot, add rice and stir to coat. Lower heat rice to medium low and slowly add squash/stock mixture, three quarters of a cup to a cup at a time, stirring constantly. Note rice/stock mixture in your sauté pan should be barely bubbling as it cooks. Continue to add stock until the rice no longer absorbs the liquid and is al dente in texture (about 18 minutes). Add back the pancetta/onion mixture along with the sherry. Continue stirring mixture to incorporate new ingredients. Add cream and reserved quarter cup of squash/stock mixture. Taste for seasoning, adding salt and coarse ground black pepper as required. Serves 4.