



BUTTERNUT SQUASH
and BRUSSEL SPROUT
SALAD
with PANCETTA &
POMEGRANATE

Trefethen

BUTTERNUT SQUASH *and* BRUSSEL SPROUT SALAD

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INGREDIENTS

1 medium butternut squash (or your favorite squash)
4 Tbsp butter, softened
1 lb Brussels sprouts, very thinly sliced, almost shredded
2 large shallots, diced small
2 medium garlic bulb, diced small
½ lb pancetta or bacon, diced small
¼ cup Trefethen Pinot Noir
½ cup Trefethen extra virgin olive oil
1 pomegranate, seeds removed (or 1/3 cup dried cherries)
sea salt or flake salt
black pepper, freshly ground

PROCEDURE

1. Preheat oven to 375F. Cut squash in half and remove seeds (toast in oil and salt for garnish). Cut squash again into pieces about 3 inches square and season with salt, pepper, and butter. Roast squash until tender but not mushy, about 25 minutes.
2. In a medium sauté pan, cook pancetta over medium heat until well browned. Remove the pancetta from pan and let drain, leaving the liquid behind. Add the shallots to the pancetta liquid and cook until golden before adding in the garlic. Once both are golden brown add the wine to stop the cooking, taking care as this may flame. Reduce liquid by half, then turn down the heat and slowly add the olive oil. Set aside but keep warm.
3. Place shredded brussels sprouts into a large bowl and toss with warm pancetta vinaigrette and season with salt and pepper. Artfully arrange cooked squash on your favorite platter and top with brussels sprouts, pancetta, and pomegranate. Enjoy!

TREFETHEN WINE PAIRING

***Pinot Noir:** Sumptuous with gorgeous strawberry, cherry, and cranberry flavors layered with delicate notes of cedar, earth and spice. Balanced on the palate with bright acidity and integrated tannins.*