



Butternut Squash Pasta Sauce

Serves 8

This recipe makes about 4 cups of sauce; enough for 3 lbs of ravioli, or 1.5 lbs of short pasta. For 4 servings, use half the sauce (about 2 cups). Freeze the rest for later (see below)

- 1 medium (1.5 lb) butternut squash
- 1 TB olive oil
- ½ TB dried rubbed sage (or 1 TB fresh, minced sage)
- Course salt and ground pepper to taste
- 5 garlic cloves, peel on
- 1 cup half-and-half
- Pasta (such as cheese ravioli, or any short pasta) for serving

Preheat oven to 375°. Using a large sharp knife, trim ends then halve squash crosswise to separate the bulb from the neck. Peel with a vegetable peeler. Cut both pieces in half lengthwise. With a spoon, scoop out seeds. Discard.

Cut squash into 2-inch chunks; transfer to a rimmed baking sheet. Toss with oil and sage; season generously with salt and pepper. Scatter garlic around squash. Roast until squash is very tender, about 40 minutes, tossing once halfway through. Remove and discard skin from garlic.

Transfer squash and garlic to a food processor or blender; purée. With motor running, add half-and-half through the feed tube; process until smooth. Add 1 to 2 cups water; continue to process until smooth, adding water to thin if necessary. Season again with salt and pepper, to taste.

Cook pasta according to directions. Reserve 1 cup pasta water; drain pasta and return to pot. Pour sauce over pasta, toss to coat. Add pasta water to thin sauce if necessary.

To Freeze: Cool sauce to room temperature. Transfer to airtight containers, leaving 1 inch of space. Freeze up to 3 months. When ready to use, place plastic containers upside down under hot tap water to help release frozen blocks of sauce. Place blocks in large saucepan; cover and reheat over medium low, adding water to thin if necessary.