

Roasted Butternut Squash with Balsamic Vinegar

- 1 ½ to 2 lbs butternut squash
- 1 tbsp B.R. Cohn Extra Virgin Olive Oil
- 1 tbsp B.R. Cohn 25 year Balsamic Vinegar
- Salt and freshly ground black pepper

Preheat the oven to 400°. Line a cookie sheet with foil. Cut the squash lengthwise in half. Seed and cut it into 3 to 4 inch squares, with skin intact. Score the flesh with crosshatch cuts about ½ inches deep. Rub all over with B.R. Cohn Extra Virgin Olive Oil. Set the pieces, skin side down, on the cookie sheet and sprinkle with salt and pepper. Bake 45 minutes, or until easily pierced with knife and lightly browned. Serve hot or at room temperature, sprinkled with B.R. Cohn 25 year Balsamic Vinegar.

 1 Hour

 Serves 6-8


 Pairs with B.R. Cohn Russian River Pinot Noir

B.R. COHN WINERY & OLIVE OIL COMPANY



Since its founding in 1990, the B.R. Cohn Olive Oil Company has greatly contributed to the emergence of California olive oil as a global competitor, winning numerous local and international awards as well as accolades from the gourmet world. Please come and visit the beautiful B.R. Cohn Winery & Olive Hill Estate Vineyards. Explore the rare 140-year old Picholine olive groves and discover our unique history.



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