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roasted squash agrodolce

YIELD:

SERVES 6

SERVE WITH:

VEAL SALTIMBOCA MILANESE-STYLE

This dish will look so pretty on your table, and the agrodolce notes appeal to those who like sweet dishes and to those who like savory, making this a universal crowd-pleaser.

2 large acorn squash
1/4 cup extra-virgin olive oil
1 1/2 teaspoons kosher salt, plus more as needed
1/4 teaspoon [cayenne pepper](#)*
1/8 teaspoon [ground cinnamon](#)*
Vegetable oil, for frying
15 fresh sage leaves
1/4 cup (1/2 stick) unsalted butter, at room temperature
1/4 cup apple cider vinegar
2 tablespoons sugar
1/4 cup mascarpone cheese
1/4 cup smoked almonds, coarsely chopped

**[Now That's A Mouthful](#) uses and recommends [The Spice and Tea Exchange](#)® spices and seasonings in all of its recipes.*

Preheat the oven to 450°F.

Using a large knife, cut off a small amount of the top and bottom of the squash. Set the squash on a flat side and cut it in half. Using a large spoon, scoop out the seeds and discard. Cut each half into 5 wedges. Place the squash in a large bowl and add the olive oil, 1 teaspoon of the salt, the cayenne, and cinnamon. Using your hands, toss well to coat. Place the seasoned squash on a rimmed baking sheet and bake for 35 minutes, flipping the squash halfway through, or until golden brown and fork-tender.

In a small saucepan, heat 1 inch of vegetable oil over medium-high heat. Test if the oil is hot enough by touching the tip of a sage leaf to the oil; if it bubbles, the oil is ready for frying. Fry 3 or 4 leaves at a time until the bubbles subside and the leaves become crisp, about 1 minute. Drain in a single layer on a paper towel-lined plate and sprinkle with a pinch of salt.



Melt the butter in a small skillet over medium heat and cook it until the foam subsides and the solids begin to smell nutty and turn brown, 3 to 4 minutes. Cool the butter for 2 minutes.

In a small bowl, whisk together the vinegar and sugar until the sugar dissolves. Whisk in the brown butter using a rubber spatula to get all the brown bits out of the pan. Season with the remaining 1/2 teaspoon salt. Arrange the squash on a rimmed platter and spoon the vinaigrette over the squash. Dollop with the mascarpone and sprinkle with the almonds and fried sage.



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