

## Squash and Wild Rice

1 medium size winter squash, any variety (about the size of a large acorn squash or a small butternut)  
1 cup uncooked wild rice  
1-2 garlic cloves, minced  
8 oz. blue or gorgonzola cheese, coarsely crumbled  
Olive oil  
1 cup cashews, toasted  
Salt and pepper, to taste



Put the wild rice in a medium sauce pan and cover with 2½ cups cold water, salted to taste. Cook for 50-60 minutes, until rice puffs open. Meanwhile, halve the squash and scoop out the seeds and pulp. Peel and cube into bite-size pieces. Place the pieces in a steamer basket and steam the squash until a fork pierces through them easily. Transfer the squash to a bowl, add the garlic, salt and pepper and toss with olive oil to coat the squash lightly. When the rice is finished, drain any extra water and toss with the squash. Add the cheese and cashews. Serve immediately.

Comments: Well, my wife Jenny Kutter invented this one so I'm certainly not going to say anything bad about it. Actually, this is one of the best dishes I've eaten. It's perfect in its simplicity to create and its simple, but nuanced, touch to the palate. The wild rice and squash make it a fitting dish for fall harvest in Minnesota.