

Butternut Squash Pizza (from Jennifer Kellen)

1 butternut squash (about 1 lb)
olive oil
salt and pepper
2 cloves garlic, minced
1 pizza crust
¼ cup grated mozzarella
¼ cup grated gruyere
12 sprigs parsley
20 sage leaves
½ lemon



Preheat oven to 400°F. Slice off the top of the squash, about ½ inch under the stem and slice off the bottom to just remove the remnants of withered flower stem; be careful not to cut into seed cavity. Split the squash in half crosswise just above the bulge. Stand each end up and carefully cut away the skin. Cut each portion in half lengthwise and scoop out seeds. Cut the quarters crosswise into ¼ inch slices. Brush the slices with olive oil, salt and pepper and put them in one layer on baking sheet. Roast in oven for 30-60 minutes. It is done when lightly browned and tender. Meanwhile, mix garlic with ¼ cup olive oil. When squash slices are done, remove from the oven. Boost the temperature to 500°F. Roll out pizza dough, brush with olive oil and garlic, and sprinkle evenly with the cheeses. Arrange the slices of cooked squash over the cheese. Bake the pizza about 10 minutes, until the crust is browned. While pizza is baking, chop parsley and sage. Fry the sage leaves briefly in hot olive oil, then drain them on an absorbant towel. When pizza is done, garnish with sage, parsley and a squeeze of lemon.