



Locals Choice Club

Recipes for Pairing with Locals Choice
Club September 2006 Selections

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Butternut Squash* Wonton Skin Ravioli

Ingredients:

- 1 Medium Butternut Squash
- 2 tbsp. unsalted butter
- 1 tsp. salt
- ½ tsp. ground pepper
- ½ c. grated parmesan reggiano,
- 1-package wonton wrappers
- 1 egg, beaten with 1 tsp. of water



Directions:

For Ravioli:

Preheat oven to 375 degrees

Cut squash in half lengthwise and scrape out seeds with a teaspoon. Place halves cut side up, in a baking dish just large enough to hold them. Place 1-tablespoon butter in each cavity and sprinkle with half the salt and pepper. Cover tightly with foil and roast 40-50 minutes until tender. Remove from oven and let cool. Scrape flesh from shells with a spoon and in food processor combine with ½ cup Parmesan cheese and remaining salt and pepper, processing until smooth.

Lay out 8 wonton wrappers and spread each one lightly with beaten egg. Place 1 tablespoon filling in the center of each ravioli. Seal by placing 8 additional wonton wrappers on top to cover each square. Pick up each ravioli and press well all around edges to seal. For a good seal, make sure no filling is stuck in the edges. (If making ahead place the ravioli upside down on a cookie sheet lined with parchment. Lay out 8 more wrappers and repeat the process until either wrappers or filling is gone. Lay additional parchment or plastic wrap between layers of ravioli as needed as you lay them on the cookie sheet. The entire cookie sheet can be wrapped well and refrigerated for 1 to 2 days.)

When ready to cook ravioli, bring large pot of salted water to a boil. Lower heat to a simmer, stir water and quickly drop in 12 to 15 raviolis one by one, stirring gently to separate them, as they hit the water. Poach gently 2 to 3 minutes, or until ravioli puff up, float to the surface. Remove ravioli from pot with a slotted spoon and reserve. Cook remaining ravioli in same manner. Serve with brown butter sauce or in broth, and with or without cheese.

Brown Butter Sauce

- 1 ½ sticks unsalted butter
- 1 ½ tbsp. balsamic vinegar
- 1 ½ tbsp. chopped fresh thyme

Melt butter in heavy large skillet over medium heat. Cook until butter begins to brown, about 4 minutes. Remove from heat and carefully mix in vinegar and thyme. Pour over ravioli, sprinkle with pecans if desired and serve immediately.

*Sweet Potato or Pumpkin can be substituted for butternut squash.

Escarole with Italian Sausage and White Beans

—A Simple Autumn Supper

Ingredients:

- 3 tablespoons olive oil
- 12 Italian sausages (about 3 pounds), casings removed *substitute Spicy Italian Turkey Sausage, if desired
- 1 cup chopped onion
- 1/2 cup chopped prosciutto (about 2 ounces)
- 2 tablespoons minced garlic
- 1/2 teaspoon dried crushed red pepper
- 1 large head escarole, chopped (about 10 cups)
- 1 can diced tomatoes
- 3/4 cup dry white wine
- 2 15-ounce cans Great Northern beans, rinsed, drained
- ¾ c. - 1 cup chicken stock or canned low-salt chicken broth
- Freshly grated Parmesan cheese

Directions:

Heat oil in heavy large pot over medium-high heat. Working in batches, sauté sausage until cooked through, breaking up with back of spoon, about 6 minutes per batch. Using slotted spoon, transfer sausage to bowl, leaving drippings in pot. Reduce heat to medium; add onion to pot and sauté until translucent, about 5 minutes. Add prosciutto and sauté 1 minute. Mix in garlic and crushed red pepper. Add escarole and sauté until wilted, about 2 minutes. Add tomatoes & wine and cook 2 minutes. Add beans, stock and sausage and simmer 10 minutes to blend flavors. Season to taste with salt and pepper. Transfer to large bowl. Top with grated Parmesan. Serve atop pasta with with favorite fish or protein. And yes, a hearty red wine and crusty bread is also all you need.



Serves 12 as a side-dish or 6 as main-course.