



## ***BRAISED WINTER SQUASH WITH SWEETENED DRIED CRANBERRY & THYME***

- 3 pounds butternut or other winter squash
- ½ pounds leeks
- 2 tablespoon butter
- 1 package (5 oz.) sweetened dried cranberries
- ½ cup white wine
- ½ cup chicken broth
- 3 tablespoons fresh thyme leaves
- Salt and ground black pepper, to taste

Peel squash and cut into 1-inch cubes to measure 4 cups. Remove tough outer leaves, trim roots, rinse and dry leeks. Thinly slice (crosswise) bottom 5 to 6 inches of each leek to measure 2 cups.

Melt butter in large skillet with tight-fitting lid over medium heat. Add squash and leeks. Cook uncovered stirring frequently, until golden brown, about 8 minutes.

Add cranberries, wine, broth and thyme. Cover, bring to boil then reduce heat and simmer gently for 10 minutes or until squash is tender and liquid is almost gone.

Season with salt and pepper. Cool, cover and refrigerate if made ahead. Reheat gently to serve. Serve warm, garnished with additional fresh thyme or parsley, if desired. Makes about 5 cups.