



WINTER SQUASH BRUSCHETTA WITH CARMELIZED ONIONS

A simple, yet delicious, appetizer to welcome friends and family to your holiday table featuring delicately roasted winter squash topped with naturally sweet caramelized onions.

**PAIR WITH VIANSA TERRA
COLLECTION CHARDONNAY**

VIANSA
VIGNETI DI FAMIGLIA



WINTER SQUASH BRUSCHETTA WITH CARAMELIZED ONIONS

1 2 1/2- to 3-pound butternut squash

3/4 cup extra-virgin olive oil

1/2 teaspoon crushed red pepper, more to taste

3 teaspoons kosher salt

1 yellow onion, thinly sliced

1/4 cup apple cider vinegar

1/4 cup maple syrup

1 baguette

1 cup ricotta

Coarse salt

1. Heat the oven to 450. Slice squash in half and remove seeds. Place open-side up on a parchment lined baking sheet. Drizzle with olive oil, crushed red pepper, salt, and pepper. Cook for 30 minutes or until squash is easily pierced with a fork and slightly browned.

2. While the squash is roasting, heat 1/4 cup olive oil in a medium saucepan over medium-high heat, add the onions and remaining teaspoon salt and cook, stirring frequently, until the onions are well softened and darkening, at least 15 minutes. Add the vinegar and syrup, stir to combine. Turn heat down, simmer to reduce until syrupy and broken down, at least 15 minutes. Watch closely! You may need to turn the heat down a bit more while it continues to condense. When the mixture turns to a jam consistency, turn off the heat.

3. Slice baguette and lay out slices on a baking sheet. Brush with olive oil and transfer to the oven to toast, approximately 5 minutes.

4. Once squash is done cooking, remove from oven and let cool. Once it's cool enough to handle, scoop squash out and transfer to a bowl. Mash until it reaches your desired consistency.

5. To assemble, spread ricotta on toast, then top with the squash, followed by the onion mixture. Sprinkle with coarse salt and additional crushed red pepper if desired.

*Serves 8 • Pair with Terra Collection Chardonnay
Cook Time 1 Hour*

