



Stuffed Squash

THE LARDER, VINEYARD HAVEN

This is a dish destined for cozy fall suppers by a crackling fireplace, and it is easily customizable depending on guests or mood. Sub the herbs with whichever are still lingering from your summer garden, or leave out the sausage and bulk up the grains for a meat-free centerpiece that can easily take pride of place at your Thanksgiving table. You can also use barley, quinoa, wild rice, brown rice, or a combination of grains in place of the farro. Adjust the amount of stock or water to cook the grain of your choice.

SERVES 4 TO 6

1 butternut or other winter squash, halved and seeded
1 tablespoon plus 1½ teaspoons extra virgin olive oil
Kosher salt and freshly ground black pepper
1 cup chopped kale, chard, or collards
½ medium yellow onion, diced
½ large red bell pepper, chopped
3 cloves garlic, minced

2 to 3 tablespoons mixed fresh herbs, such as thyme, rosemary, and oregano
1 cup farro
3 cups vegetable stock or water
½ cup dry white wine
½ pound pork sausage, casings removed (omit for a meat-free version)
Crushed red pepper flakes (optional)
Grated Parmigiano Reggiano for sprinkling

Preheat the oven to 375°F. Line a medium baking sheet with parchment paper. Brush the cut sides of the squash with 1½ teaspoons olive oil and season with salt and pepper. Roast, cut sides down, until tender, 45 minutes to 1 hour.

Meanwhile, heat the remaining 1 tablespoon olive oil in a large, heavy-bottomed skillet over medium heat. Sauté the kale, onion, bell pepper, garlic, and herbs until softened, about 8 minutes. Add the farro and toast for 1 minute to absorb the flavors. Add the stock and wine, bring to a boil, reduce the heat to low, and cover. Cook until the liquid has been absorbed and the farro is tender but still has some chew, about 25 minutes.

While the farro simmers, brown the sausage in a small skillet over medium heat, breaking it up with a spoon, until cooked through, 5 minutes. Drain the excess fat.

Remove the squash from the oven and reduce the heat to 350°F. When the squash is cool enough to handle, scoop out some of the flesh, leaving a ¾-inch border along the sides and bottom. Chop the flesh and reserve.

When the farro is cooked, stir in the sausage and reserved squash flesh. Season with salt and pepper and with red pepper flakes, if using. Fill the squash shells with the stuffing, top with Parmigiano, and bake until the cheese has melted, about 10 minutes. Serve hot.

THE MARTHA'S VINEYARD COOKBOOK

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RIZZOLI
NEW YORK