

Raisin-Pecan Sauce
 (for winter squash and meats)
Makes enough for 2-4 servings



A versatile sauce that can also be made with chopped apples or fully ripe pears

Ingredients	Instructions
½ cup raisins 1 cup very hot or boiling water	Combine raisins and water in a small bowl and let soak at least 5 minutes to reconstitute raisins (or microwave about 30-60 seconds.)
2 Tbsp. butter 1 cup onion diced to 1/4" (from about 1 small onion)	While raisins soak, in a medium-sized, heavy bottomed saucepan, melt butter over medium heat until gently sizzling. Add onions and cook about 5-7 minutes, stirring occasionally, until onion is lightly browned and translucent.
½ tsp. cinnamon ½ tsp. ginger 1/16 tsp. allspice ¼ tsp. salt 1/8 tsp. pepper (and/or a pinch of cayenne pepper) 1 tsp. sherry or apple cider vinegar ¼ cup pecans, chopped roughly	Stir cinnamon, ginger, allspice, salt, pepper, vinegar and pecans into cooked onion along with soaked raisins and their soaking juice. Simmer over medium low heat about 10 minutes for flavors to meld, stirring frequently to avoid burning. Reduce heat to low.
1 tsp. cornstarch ¼ cup water	In small bowl used for raisins, stir together cornstarch and water. Pour into sauce and stir until sauce thickens a little then quickly remove from heat and serve.

For Microwaved Delicata Squash: Halve and seed squash. For a medium (roughly 6") squash, place in a covered glass baking dish and season with salt and pepper to taste. Cover and microwave in intervals of 2 minutes, 2 minutes and 1½ minutes (or more), until tender to taste, turning squash halves after each interval.