
SQUASH WITH PECANS AND CRANBERRIES

¼ c. pecans
1 Tbsp. dried cranberries
½ c. boiling water
1 c. chicken or vegetable broth
3 c. diced or julienned butternut squash
2 Tbsp. butter
Juice of 1 lemon
Salt and pepper as needed

Preheat oven to 300°F. Place the pecans on a shallow baking pan and toast the pecans approximately 10 minutes, stirring occasionally, until brown. Set aside.

Combine the dried cranberries with boiling water. Allow them to plump for 10 to 15 minutes. Chop them coarsely and set aside. Bring the broth to a boil over high heat in a skillet. Add the squash and pumpkin. Cover the skillet and simmer over low heat until tender, about 10 to 12 minutes. Remove the cover, increase the heat to high, and allow any excess moisture to cook away, about 2 to 3 minutes.

Drain the cranberries and add them to the skillet along with the pecans, butter, lemon juice, salt, and pepper. Continue to cook for another 2 minutes, stirring gently to distribute all of the ingredients evenly.

Serve immediately.