Great ways to prepare squash

Recipes courtesy of Kelli Lowton. See related col-umn on Taste front.

BUTTERNUT SQUASH BISQUE 4 cups cubed and cooked butternut squar 2 tablespoons butter

- 1 large minced onion

- 2 mincod garile cloves
 1 1/2 cups rich vegetable stock
 1 teespoon chopped fresh sage
 1 tablespoon minced fresh rosemany

- Pinch of freshly ground nutmeg 1/2 cup heavy cream or half and half
- 2 tablespoons brown sugar

Purce the squash in a blender until very smooth. In a large heavy saucepan melt the butter over medi-um heat.

um heat.

Add the onions and sauté for about 5 minutes, or
until very soft. Add the garlic and continue to cook
for five minutes. Add the purced squash, vegetable
stock, rosemary, sage, salt, pepper, brown sugar, and
nutmeg and bring to a boil. Cover and reduce the
heat to low. Simmer for 10 minutes.

Add the heavy cream and gently heat to warm. Do not bring to a boil or overheat. Adjust the seasonings if nocessary and serve hot. Garnish with wild rice

RICE CAKE GARNISH

Fresh sage and resemary 2 tablespoons flour

Combine all ingredients and pat into petit quarter size dishes. Dust with flour and grill, sauté in pan with 1 teaspoon butter or cooking oil of your choice. Place on top of hot soup as garnish.

SQUASH BREAD PUDDING

1/2 cup dried fruit (cranbarries, apricats, figs or

- 1 cup diced fresh pears
- Here is a glossary of squash varieties.

 Acorn: Shaped like an acorn this squash has a deeply grooved shell. The stdn may be deep green gold. The stdn may be deep green gold are green gold state of the state of th 1 cup alced reash pears
 1 1/2 cups cooked butternut or pumpkin puree
 3 1/2 cups diced day old bread, white, bread, or
 egg bread
 2 tablespoons brown sugar

- 2 tablespoons blown sug 4 whole eggs 1/4 cup maple syrup 2 cups half and half 1/4 cup maple syrup 1/8 teaspoon cinnamon
- Pinch of nutmeg and ground clove
- 1 pound butter or margarine

In mixing bowl mix eggs, half and half and spices.

Add remaining ingredients.

Line casserole dish with butter or margarine. Pour mixture into pan and press to make sure bread is

Bake in 350°F oven 20 to 30 minutes until custard sets.

tan, smooth-skinned squash with a hulbous end. Its deep orange meat has a sweet nutty flavor and a rich and creamy Walk into a grocery store and you may be confused or a little overwhelmed by the varieties of squash offered on the shelves.

Squash

Enjoy these market varieties

squash offered on the shelves. Here is a glossary of squash varieties.

flavor and a rich and creamy texture.

Carnival: A cross between a sweet dumpling squash, carnival squash, carnival squash has orange flesh and a sweet flavor.

Delicata: This long slender squash with a bumpy skin reasmbles a cucumber except its shell is pale yellow or orange with streaks of green or orange. Its yellow meat has a mild cornlike flavor.

Golden Nugget: Often contased with the mini pumpkin this small orange pumpkin-jike squash has a slightly sweet flavor.

Hubbard: This learn immen.

vor.

Hubbard: This large irregularly shaped squash has a gray green or golden shell and orange meat that is rich in fla-

vor. Jack Be-Little: These

miniature pumpkins have mildly sweet orange meat.

Kabucha: Imported from
Japan this variety has a pumpkin-like shape and a pale
green-gray or orange shell. Its
golden flesh tustes rich and
smooth.

Turban: The small knobs on
top give this round flat-bottomed squash its name. The
shell is usually bright orange
with green or white streaks.
The meat is orange, sweet and
rich in flavor.

The meat is orange, sweet and rich in flavor.

Sweet Dumpling: Shaped like a flat pumpkin with a white and green shell this midget-sized squash has sweet yellowish-orange flesh inside.

Table Queen: It looks like neon squash but this variety may have deep golden or dark green skin. This yellow flesh is sweet and rich tasting.

Compiled by Taste columnist Kelli Leuton. See related column on Taste front.

Game meat requires a little more preparation

MARINATED HASENPFEFFER (RABBIT)

- 2 cups water
- 4 ounces (1/2 cup) red wine vinegar
 3 tablespoons sugar, granu-
- 10 each cloves, whole
- 1 each bay leaf
- 1 each, cut into 8 pieces, rabbit, dressed
- 1 tablespoon margarine
- 3/4 cup onlon, white,
- chopped 1 tablespoon flour
- 1/2 cup sour cream 2 tablespoons parsley

To make the marinade, mix the first seven ingredients (water, red wine vinegar, sugar, cloves, bay leaf, salt and pepper) in a large saucepan and heat to boiling.

Remove from heat and pour into

large glass bowl. Add rabbit to marinade, cover loosely and refrig-erate over night.

Drain rabbit from marinade. Save two cups of marinade.

In sauté pan, heat margarine, then add the drained rabbit pieces and heat until lightly browned on all sides.

Heat two cups of marinade to boiling for two minutes. Add 1 cup to the browned rabbit. Cover and simmer for one hour until tender.

Add the onions to the rabbit and the remaining one cup of hot mari-nade. Heat until onions are ten-

Remove rabbit pieces to a heat-ed platter. Keep marinade in pan.

ed platter. Keep marinade in pair In a small bowl, combine the cold water and flour. Mix to a light paste. Add to the marinade in the hot sauté pan, stirring all the time until thickened. Remove from heat.

Stir in sour cream and blend to a sauce. Pour the sour cream sauce over the rabbit pieces and sprinkle with fresh parsley.

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1 teaspoon black pepper

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