



Roasted Squash and Green Beans with a Soy Sherry Vinaigrette Serves 8-10

2 pounds green beans, preferably haricots verts, trimmed
4 pounds butternut squash, peeled, seeded and cut in ½ inch French-fry style sticks
¼ cup olive oil, split
¼ teaspoon salt
¼ teaspoon freshly ground black pepper

For dressing:

½ stick unsalted butter (1/4 cup)
¼ cup extra virgin olive oil
1 ½ teaspoons sherry vinegar
1 ½ tablespoon soy sauce
Salt and black pepper to taste

Preheat oven to 425°F.

Pre-blanch green beans in a 4-quart saucepan of boiling well-salted water until just tender, 3-4 minutes per batch. Transfer with tongs to a bowl of ice and cold water to stop the cooking. When cool, drain beans and pat dry

Toss squash with oil, salt and pepper in a large bowl. Spread on a large baking sheet with side and roast about 10-15 minutes. Reduce oven temperature to 350°F. Push roasted squash to one side of baking sheet and add beans to other side. Drizzle beans with

remaining tablespoon of olive oil and roast, uncovered, stirring occasionally, for about 15-20 minutes, until beans are heated through.

Meanwhile, melt $\frac{1}{2}$ stick butter with $\frac{1}{4}$ cup olive oil, vinegar and soy sauce in a small saucepan over moderately low heat, whisking until well blended. Season with salt and pepper and set aside.

To serve: Transfer roasted vegetables to a dish. Drizzle with sherry soy butter and toss gently. Recipe adapted from *The Gourmet Cookbook*, 2004