

Shopping List

Produce

Medium butternut squash

Garlic

Lemon

Bulk

Olive Oil

walnuts

Dairy

Goat cheese (11 oz)



Check out our recipe blog at
www.communityfoodcoop.wordpress.com
You can sign up to receive recipes periodically via email or RSS feed.

Community
FOOD CO OP
Bellingham's Natural Grocer

Downtown Store

1220 N Forest Street
Bellingham, WA 98225
Open Daily 7am-10pm

Cordata Store

315 Westerly Road
Bellingham, WA 98226
Open Daily 7am-9pm

Phone: 360.734.8158

sassysampler@communityfood.coop

www.communityfood.coop

Butternut Squash Dip



Butternut Squash Dip

INGREDIENTS

1 medium butternut squash, halved and seeded (about 2 1/4#)

olive oil for brushing on squash

1 whole head of garlic

1 1/2 oz of goat cheese (chevre)

~1 T fresh lemon juice

1/4 c walnuts, finely chopped

Pinch sea salt

INSTRUCTIONS

1. Preheat the oven to 350 ° F.
2. Brush the cut side of the squash halves with some of the olive oil, and place them oiled side down on a baking sheet/dish.
3. Cut the top off of the head of garlic.
4. Wrap the garlic in aluminum foil, and place on the baking sheet/dish with the squash.
5. Bake for 40 –50 minutes, or until the squash can easily be pierced with a fork.
6. Scoop the squash out of its skin when it is cool enough to handle, and place in a serving bowl.
7. Squeeze the cloves of garlic out of their skins, and into the bowl with the squash.
8. Mash until smooth.
9. Stir in the goat cheese, lemon juice, and sea salt until well blended.
10. Sprinkle walnuts over the top.
11. Serve warm or at room temperature.

Serve with crackers, bread, vegetables, etc.

For a more mild flavor, you can substitute cream cheese for 1/2 of the goat cheese.

If you can't get an 1 1/2 oz log of goat chevre, then just use a smaller squash (we have 8oz and 5oz packages of goat chevre at the Co-op).



www.communityfoodcoop.wordpress.com

Makes about 4 cups