

EASY BUTTERNUT SQUASH SOUP

ADAPTED AND MODIFIED FROM GOURMET

/ serves 6-8 /

INGREDIENTS

1 medium butternut squash

olive oil

1 medium onion, chopped

1 tbsp freshly grated ginger

3 tbsp unsalted butter

3-4 cups vegetable broth or chicken broth

¼ cup Clover organic heavy cream

salt and pepper to taste

Clover organic greek yogurt or sour cream

PREHEAT OVEN TO 350 DEGREES.

STEP ONE: Cut squash in half lengthwise and scoop out the seeds. Rub olive oil on cut side and arrange the halves cut side down in roasting pan. Bake squash for 40-45 minutes or until very tender. Set aside to cool.

STEP TWO: While the squash is baking, cook the onion and ginger in butter in a Dutch oven or large pot, over moderately low heat, for 5 minutes or until the onion is softened.

STEP THREE: Add broth and simmer for 10 minutes, covered.

STEP FOUR: Scoop out the flesh from the skin and add to the pot.

STEP FIVE: Transfer the mixture to a blender, in batches, and puree until smooth. Return the soup to the pot, add heavy cream and cook over moderate heat until it is hot. Garnish each portion with a dollop of Greek yogurt or sour cream, fried shallots and fried sage.



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GLUTEN FREE STRAWBERRY RASPBERRY RHUBARB CUTOUT PIE

ADAPTED FROM THE ALTERNATIVE BAKER COOKBOOK

CRUST

1 recipe pie dough for cutout pies

1 gf oat flour, for dusting

FILLING

2½ Cups rhubarb trimmed and sliced ½-inch thick

2 Cups hulled and quartered strawberries

2 Cups raspberries

finely grated zest from 1 medium-sized lemon

1 tbsp lemon juice

¾ cup organic granulated cane sugar

¼ Cup cornstarch

¼ tsp fine sea salt

FOR FINISHING

1 tbsp milk or cream

1 tbsp coarse sugar (demerara or turbinado)



POSITION A RACK IN THE LOWER THIRD OF THE OVEN, A BAKING STONE IF YOU'VE GOT ONE AND PREHEAT TO 425 DEGREES. LINE A RIMMED BAKING SHEET WITH PARCHMENT PAPER.

STEP ONE Make a bottom crust with the larger round of pie dough. Chill the crust until firm, 30 minutes. On a surface dusted lightly with oat flour, roll out the smaller dough to a 9-inch round about ¼-inch thick. Use a fluted biscuit cutter (or round glass) to cut 1½-and/or 2-inch rounds close together. Stack the rounds on a plate and chill until firm, 20 minutes.

STEP TWO To make the filling, place the prepared fruit in a large bowl and add the lemon zest and juice, cornstarch and salt. Use a flexible silicone spatula to stir gently to combine, and let sit for a few minutes to draw out the juices a bit.

STEP THREE Spoon the fruit and juices into the chilled crust, smoothing it flat. Place the chilled dough rounds over the top of the fruit, overlapping them slightly and leaving lots of windows for the steam to escape. To finish, brush the rounds with milk or cream and sprinkle with the coarse sugar.

STEP FOUR Place the pie on the lined baking sheet and place in the oven on the baking stone. Bake at 425 degrees for 15 minutes, then decrease the oven temperature to 375 degrees and continue baking until the crust is golden and the fruit is bubbling furiously, 35-50 more minutes. Let the pie cool completely to set the fruit, at least 2 hours, then cut into wedges and serve at room temperature. The pie is best shortly after baking and will keep at room temperature for up to 1 day, or refrigerated for up to 3 days.

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