



Sustainable Farm Tours
Cooking Classes
Food Science Workshops

2006 Locations

Learn Great Foods Kitchens

1549 Glendale Avenue
Bay View (Petoskey), Michigan 49770
*in the Terrace Inn, by the campus
of the Bay View Association*

203 East Seminary
Mount Carroll, Illinois 61053
*in Hathaway Hall, on the campus
of the Campbell Center for
Historic Preservation Studies*

Farm Kitchens and Alfresco Dining

Sweeter Song Farm
4955 South Schomberg Road
Cedar, Michigan 49621

CSA Learning Center
at *Angelic Organics*
1547 Rockton Road
Caledonia, Illinois 61011

Learn Great Foods

203 East Seminary
Box 182
Mount Carroll, Illinois 61053

RECIPE:

Squash with Risotto

INGREDIENTS:

1 small butternut or acorn squash	½ C. Arborio
1 ½ - 2 C. Vegetable stock	¼ C dry white wine
½ C chopped onion	⅓ C. Parmesan
3 cloves of garlic minced	3 Tbls Chopped chives
1 thumb peeled and minced ginger	
4 Tbls olive oil	

INSTRUCTIONS:

Preheat oven to 450°F.

Halve squash lengthwise and discard seeds. Peel one half and cut into 1/4-inch dice. Put remaining half, cut side down, in an oiled shallow baking pan with diced squash and season with salt and pepper. Bake squash in middle of oven, stirring diced squash occasionally, until tender and browned lightly, 15 to 20 minutes. Holding halved squash in a kitchen towel, scoop out flesh and chop coarse.

In a saucepan bring broth and water to a simmer; keep at bare simmer.

In another saucepan cook onion, garlic, and gingerroot in butter over moderately low heat, stirring, until softened. Stir in rice and cook over moderate heat, stirring constantly, about 1 minute. Add wine and cook, stirring, until absorbed. Stir in 1/4 cup broth and cook, stirring constantly, and keeping at a simmer throughout, until absorbed. Continue simmering and adding broth, about 1/4 cup at a time, stirring constantly and letting each addition be absorbed before adding next, until about half of broth has been added. Stir in diced and chopped squash and continue simmering and adding broth in same manner until rice is tender and creamy-looking but still al dente, about 18 minutes. Stir in chives and salt and pepper to taste.

Spoon risotto into 2 shallow serving bowls and garnish with chives and Parmesan curls.

*Ken Willoughby, Pellston
Cooking with Learn Great Foods*

For Reservations or More Information

Call toll-free (866) 240-1650
or visit our website
www.learngreatfoods.com