



Red Quinoa Dressing With Butternut Squash and Pecans

1 $\frac{3}{4}$ cups red quinoa
3 $\frac{1}{2}$ cups water, chicken stock or vegetable stock
Salt to taste
2 tablespoons extra virgin olive oil
 $\frac{3}{4}$ pound butternut squash, cut in small dice
1 medium onion, finely chopped
1 cup diced celery
1 tablespoon fresh thyme leaves (2 tsp. dried thyme)
2 garlic cloves, minced
 $\frac{1}{2}$ cup lightly toasted pecans, coarsely chopped (can use pistachios or almonds)
 $\frac{1}{3}$ cup dried cranberries, dates or raisins
2 tablespoons chopped fresh sage (1.5 dry sage)
Freshly ground pepper to taste

1. Cook red quinoa according to directions on package. Drain through a strainer and return quinoa to pot. Place a clean kitchen towel over the pot and return the lid. Let sit while you prepare the other ingredients.

2. Heat 1 tablespoon of the oil over medium-high heat in a large, heavy skillet and sauté the squash, stirring often, until it is tender and lightly browned, 15 to 20 minutes. Season to taste with salt and pepper and transfer to a bowl. Turn the heat down to medium and add the remaining oil and the onion. Cook, stirring often, until the onion begins to soften, about 3 minutes, and add a generous pinch of salt and the celery and thyme. Cook, stirring often, for 3 minutes, until the onion is completely tender and the celery is just tender, and add the garlic. Stir over medium heat until the garlic smells fragrant, 30 seconds to a minute, and transfer to the bowl with the squash. Add the quinoa and the remaining ingredients and stir together. Season to taste with salt and pepper. Transfer to an oiled or buttered baking dish and cover with foil.



3. Warm for 20 to 30 minutes in a 325-degree oven before serving.

Yield: Makes about 7 cups, serving 12 to 14.

Advance preparation: The entire dish can be made up to 2 days ahead. Cooked quinoa will keep for 3 or 4 days in the refrigerator and can be frozen.

Compliments of Martha Rose Shulman