

# Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10 a.m. to 6:30 p.m. Mid-June to Labor Day

## Grilled Butternut Squash

1 Butternut Squash  
1/2 cup olive oil  
1/4 cup red wine vinegar  
1/4 cup honey  
1 Tbsp fresh rosemary, thyme, or oregano  
5 cloves of garlic, roughly chopped  
Salt

### Directions:

Slice the butternut squash in half and remove the pulp and seeds from the bulb end. Slice the squash into 1/2 slices. Cut the bulb end slices in half. Combine the oil, vinegar, honey and herb in a bowl and mix well. Place the squash in a plastic zip bag and pour in the oil mixture. Remove as much air from the bag as possible and seal it. Place the bag in the refrigerator for at least two hours. Heat your grill to medium hot. Remove the squash slices from the bag, retaining as much oil mixture as possible. Season the squash slices with a little bit of kosher salt. Grill the slices about 5 minutes per side. Remove squash from the grill and drizzle with oil mixture. Cover with foil and let rest for 12 minutes. Serve.



Untiedt's Vegetable Farm, Inc.

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