

Curried Butternut Squash w/ Cranberries & Toasted Coconut

Serves 6

2 lbs butternut squash; cut, peeled, & chopped into 1-2 inch pieces
2 cloves garlic, minced
1-inch piece fresh ginger, peeled & grated
3 Tbsp EVOO (or even better, melt lard or tallow instead)
3 Tbsp pure maple syrup
1 tsp grd cinnamon
1 tsp curry powder
2 tsp chili powder
3 Tbsp unsweetened shredded coconut, lightly toasted
2 Tbsp dried cranberries

Preheat oven to 375 F.

Place chopped squash in large bowl, salt and pepper to taste, and add remaining ingredients except coconut & cranberries; toss well to coat. Pour into a large glass casserole dish and bake for about an hour, stirring once or twice.

Top w/ toasted coconut and dried cranberries before serving