



Hello to all,

Just a couple of recipes as we head into fall. The store had a reasonably good summer. Free shipping has been very popular. Looking forward to a winter without too much impact from covid, hopefully.

Cranberry-Pear Glazed Butternut Squash With Rosemary

Ingredients

- 1 - 2 pound butternut squash peeled seeded and diced in to 1" pieces (about 3 cups)
- 1/3 cup Hilton Head Oils **Cranberry-Pear White Balsamic**
- 1 tablespoon fruity olive oil such as Hilton Head Oils Lemon, Lime or Orange EVOO
- 3 leaves " sprig fresh rosemary stripped from stem and roughly chopped
- Sea salt & fresh cracked pepper to taste

Instructions

1. Preheat the oven to 375.
2. In a large bowl whisk the olive oil and balsamic together until thoroughly combined.
3. Add the rosemary and squash and toss to coat and combine evenly.
4. In a large roasting pan lined with parchment paper, arrange the squash in a single layer, drizzling with any remaining marinade.
5. Sprinkle liberally with sea salt and fresh ground pepper.
6. Roast the squash for 30-35 minutes, stirring a few times until golden brown and caramelized. Adjust seasoning to preference and serve.

OLIVE OIL LOAF WITH HERBS DE PROVENCE

Ingredients

- $\frac{3}{4}$ cup **Hilton Head Oils Herb de Provence Evoo**
- $\frac{3}{4}$ cup granulated sugar
- 2 large eggs
- 1 cup, plus 2 tablespoons all-purpose flour
- 2 tablespoons Herbs de Provence spice
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{3}{4}$ cup heavy cream

Directions

1. Preheat oven to 350 degree F.
2. Spray a 2 $\frac{3}{4}$ - 10-inch loaf pan. Line bottom with parchment paper; spray oil on top of paper and sides of pan.
3. In the bowl of a stand mixer fitted with the whisk attachment, combine **Herb de Provence Evoo**, sugar, and eggs.

4. Mix on low speed until blended, then increase to medium speed. Mix until light in color and sugar has dissolved, about 3 minutes.
5. In a separate bowl, whisk together the flour, Herbs de Provence spice, baking soda, baking powder, and salt.
6. On medium-low speed, alternatively add the flour mixture and cream in three additions.
7. Mix until well blended.
8. Pour the batter into the prepared pan. Bake on the middle rack for 45 to 50 minutes, or until a toothpick inserted in the center comes out clean.
9. Cool to warm before removing loaf from pan if you prefer to serve warm, otherwise, cool to touch, before removing, then cool completely on rack.