

CURRY-ROASTED BUTTERNUT SQUASH

SERVES 4 TO 6

Almost all hard winter squashes pair beautifully with pumpkin pie spices like cinnamon and cloves. Even without sugar, the combination is just so aromatic and comforting. Curry powder, which contains turmeric and cumin, takes this in an even more savory direction. It's perfect for a fall meal.

- 1 butternut squash (about 2 pounds), halved lengthwise, seeds discarded
- 1½ teaspoons kosher salt
- 4 tablespoons (½ stick) unsalted butter, preferably European-style
- ½ teaspoon curry powder
- Pinch of pumpkin pie spice or a grating of nutmeg
- 2 tablespoons unsweetened coconut chips
- 3 tablespoons torn fresh basil leaves

Preheat the oven to 425°F.

Use the tip of a sharp knife to score the cut side of each squash half in a diamond pattern. Season with ½ teaspoon of the salt and set aside.

In a small saucepan, melt the butter with the remaining 1 teaspoon salt, the curry powder, and pumpkin pie spice. Brush the mixture over the scored flesh of the squash.

Roast the squash halves cut side up for 55 minutes, or until the tip of a knife can pierce the flesh with no resistance, basting with more of the butter mixture after about 30 minutes.

To serve, cut each squash half crosswise into 2 or 3 pieces, place on a large platter, and spoon the remaining butter mixture on top. Sprinkle with the coconut and basil. Serve warm.