

Mitchella



NOVEMBER

GAZETTE | VOLUME 11, 2022

WINE
OF THE
MONTH

REGULARLY

\$32.00

NON CLUB
MEMBERS

20% OFF

\$25.60

WINE CLUB

30% OFF

\$22.40



2018 Merlot

This Merlot displays aromatic notes of plum and cinnamon.

On the palate, rich flavors of fresh black cherry. A delicate balance of medium tannins and lush fruit lead to a surprisingly dry finish.





Apple Butternut Squash Casserole

Pairs with 2018 Merlot



Serves 4-6



35 minutes

INGREDIENTS

- ¼ c. coconut oil, melted, divided
- 3 c. butternut squash, cubed
- 2 medium firm apples, cubed
- 1 small red onion, chopped
- 1½ tsp. fresh sage, chopped
- 1½ tsp. fresh thyme leaves
- Sea salt and black pepper, to taste
- 6 slices thick-cut bacon, chopped into ½-inch pieces*
- ½ c. pecans, roughly chopped
- 2 Tbsp. honey
- ½ tsp. ground cinnamon
- ¼ tsp. ground cloves

DIRECTIONS

1. Preheat oven to 400°F and grease a 9x13" baking dish with 1 tablespoon melted coconut oil. Set aside.
2. Combine the butternut squash, apples, red onion, 2 tablespoons melted coconut oil, sage, and thyme in a large mixing bowl. Season with salt and black pepper, to taste, and toss to combine.
3. Transfer the butternut squash mixture onto the prepared baking dish and spread into an even layer. Place in the pre-heated oven to roast just until the butternut squash is fork tender, around 25-30 minutes.
4. While the butternut squash mixture is roasting, heat a large sauté pan over medium heat and add the bacon. Cook, stirring occasionally, until the bacon is cooked through and crispy, approximately 8-10 minutes. Transfer the bacon to a small mixing bowl lined with paper towels to absorb excess grease. Blot off remaining grease on top and set aside to cool for 5-10 minutes.
5. Once cooled, discard the paper towels and add the remaining tablespoon of coconut oil, chopped pecans, honey, cinnamon, and ground cloves. Season with salt and black pepper, as desired, and toss to combine.
6. Remove squash from oven and top with the bacon-pecan mixture. Return to the oven until the topping is nicely browned, approximately 10 minutes. Remove from oven and cool for 5 minutes before serving. Enjoy!

UPCOMING EVENTS



Pop In & Be Merry
*Gourmet popcorn, Mystery prizes
& Special offers*
Saturday, December 10th & 11th

-Closed-
Thanksgiving
Thursday, November 24th