

Gourmet WEEKLY



"Taste this!" commanded food editor Paul Grimes when I walked into the test kitchen last week. He poured a thick, golden liquid onto a spoon and stuck it into my mouth. It was wonderful stuff—tangy and nutty—and it resonated long after I had swallowed. He watched my face and said: "[Butternut squash seed oil](#). It's a new product. Made in the Finger Lakes." It was so wonderful, in fact, that all I could think was how much I wished that I'd had some the previous week, when I made [Maple Squash Purée](#); it would have been the perfect topping for that—or for almost any other dish. (\$19.95)

Paul Reichl

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NOVEMBER 6, 2008



THE MOST VERSATILE VEGETABLE

Its sweet flavor and silky texture make butternut squash a star in many of our favorite fall recipes. We swear by this warming [butternut squash soup](#) (chopped chestnuts make for a pleasant surprise in our version) on chilly fall days. [Butternut Squash and Hazelnut Lasagne](#) is a hearty meal all by itself, while creamy [Parmesan-Roasted Butternut Squash](#) is an easy side dish.



A MENU FOR CELEBRATION ... OR CONSOLATION

In honor of Election Day, we've come up with a menu of all-American classics that are sure to receive everyone's vote of approval. An [updated Manhattan](#) will whet your appetite for bacon-flecked [Meatloaf](#) and individual servings of golden, bread-crumbs-crowned [Macaroni and Cheese](#). Finish with a wedge of rum-tinged [apple pie](#) for a feast that's both comforting and uplifting.



ADDED ELEGANCE

In order to give our [over-the-top turkey](#) its crisp skin and distinctive flavor, we used [black truffle butter](#) from Aux Délices des Bois, which gets its luxurious earthiness from being studded throughout with bits of real truffle. It's great for adding woody elegance to [celery-root purée](#) and [gnocchi with cream sauce](#). And it instantly turns buttered toast, that breakfast warhorse, into an unusually gratifying treat.

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