

# 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*

## MORE OF THE SEASON'S BEST RECIPES:

POBLANO POTATO [GRATIN](#)  
PORK TENDERLOIN [WITH APPLES](#)  
CARROT FENNEL [SOUP](#)  
ROASTED CHICKEN [AND VEGETABLES](#)  
CHEDDAR CHEESE AND ONION [PIE](#)  
PASTA WITH [VEGETABLE "BOLOGNESE"](#)

Advertisement

SUBSCRIBE TO

*Gourmet*

**& SAVE 69%**  
OFF THE NEWSSTAND PRICE!

**CLICK HERE!**

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.

## FEATURED AT GOURMET.COM

A TIP FOR [FANS OF RAW ONION](#)  
CAN TURMERIC [FIGHT ALZHEIMER'S?](#)  
GET PERSONAL [WITH GENETIC MODIFIERS](#)  
ONE COOK LEARNS [TO LOVE BROWN RICE](#)  
POLITICS OF THE PLATE: [A DIRTY TRICK](#)  
GET A JUMP [ON THANKSGIVING](#)

Did a friend forward this newsletter to you? [Click here to sign up for Gourmet Weekly](#) and receive it each week in your inbox.

[Sign up](#) for the Cookbook Club Newsletter.

To Unsubscribe: [click here](#)

View our Privacy Policy: [click here](#)

Sent from CondeNet, 1166 Avenue of the Americas, 16th floor, New York, NY 10036, attn: Email Coordinator