

## With the cooler fall weather, what could be better than comfort food?

**Chefs Rafaël Martinez and François Cormier from the Botanical Garden restaurant have three recipes for you using squash – the star this season! How about making a grilled cheese sandwich with duck bacon and serving it with acorn squash chutney or a warm creamy pumpkin dipping sauce spiced with caraway seeds?**

All three recipes are from the first edition of the Completely Squash Food Fair, presented at the Montréal Botanical Garden in 2014.

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### Acorn squash chutney

ACCOMPANIMENTS

**Preparation time:** 1 hour

**Cooking time:** 40 minutes

**Yield:** 8 servings

Ingredients	Amount		Method
	Metric	Imperial	
Acorn squash	500 ml	2 cups	Place all the ingredients in a heavy-bottomed saucepan.
Spanish onion	250 ml	1 cup	
Cinnamon stick	1/2 stick	1/2 stick	Simmer over low heat for about 40 minutes, or until the liquid becomes syrupy and jam-like.
Dried cranberries	125 ml	1/2 cup	
Maple syrup	125 ml	1/2 cup	Let cool.
Cider vinegar	125 ml	1/2 cup	
Water	125 ml	1/2 cup	The chutney goes well with game birds, terrines and our famous duck bacon and grilled cheese sandwich!
Salt	To taste		
Pepper			

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### Other fall recipes

Duck bacon and grilled cheese sandwich

Caraway-spiced cream of pumpkin