

Our State eats

Sponsored by Neese's Country Sausage

Butternut Squash Ribbons *with* Extra Sage Sausage & Pecans

Yield: 16 to 20 small cakes

- 1 large butternut squash
- 2 tablespoons clarified butter
- ½ pound Neese's Country Sausage
or Neese's Extra Sage Sausage
- 1 cup Brussels sprouts leaves
- 2 tablespoons dry sherry wine
- ½ fresh orange
- Salt and pepper to taste
- ¼ cup pecans, toasted
- Goat cheese sauce

Peel butternut squash to remove skin. Using a ribbon peeler, create long noodles and set aside. One large butternut squash makes approximately 4 cups of noodles.

Melt the clarified butter in a large skillet over medium heat. Add the sausage, breaking apart until fully cooked. Spoon out and transfer to a separate bowl, leaving remaining fat in the pan.

Add the Brussels sprouts leaves and butternut squash noodles and cook for 3 to 4 minutes, the vegetables will become bright orange and soft. Season with salt and pepper.



Deglaze with the sherry and squeeze of orange. Turn off heat and sprinkle in the sausage. Serve with toasted pecans and goat cheese sauce.

For the sauce:

- ½ cup soft goat cheese
- ½ cup heavy cream
- Salt and white pepper to taste

Place goat cheese in a small bowl.

Heat heavy cream in a small sauté pan or pot. One boiling, pour cream over the goat cheese and allow to sit for 2 to 3 minutes to warm together.

Whisk together until smooth and season to taste.

Subscribe to the Our State Recipe Box newsletter and get recipes weekly.

 [Go to ourstate.com/newsletters](https://ourstate.com/newsletters)