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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

Penne with Roasted Butternut Squash

I was in the mood for a fall-themed dish, and this recipe popped up in my Google search. It has just the rich & hearty flavors I was hoping for, and preparation is easy. Peeling & dicing the squash can take a little while, but you can do that ahead of time & refrigerate it to save time.

2 lbs butternut squash	1/2 cup half-and-half
2 Tbs olive oil	3 scallions, with greens, chopped
1 1/4 tsp dried sage	
1/8 tsp black pepper	3/4 lbs penne pasta
3/4 tsp salt, split	1/4 lb bacon
1 cup mascarpone cheese	1/4 cup grated parmesan

1. Preheat oven to 450°. Peel the squash, halve it lengthwise, remove the seeds, and dice into 1/2" cubes. Place the diced squash in a sealable bag or bowl and toss with olive oil, sage, pepper, and 1/4 tsp of the salt. Spread squash on a baking sheet and roast for 15-20 minutes, turning occasionally, until tender & starting to brown.
2. In a medium bowl, stir together the mascarpone, half-and-half, scallions, and remaining 1/2 tsp salt. Set aside.
3. Cook the bacon until it is crisp, about 4 minutes in the microwave. Crumble & set aside
4. Meanwhile, cook the pasta in a large pot following package directions. When pasta is done, drain & return to cooking pot. Stir in the squash, bacon, and mascarpone sauce.. Top with Parmesan & serve immediately. Serves 4.



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