

# Bourbon Balsamic Grilled Butternut Squash

WITH TEXAS HILL COUNTRY SOLA STELLA EVOO  
& BOURBON BALSAMIC VINEGAR



## Ingredients

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- 1/2 c Sola Stella Extra Virgin Olive Oil
- 1/4 c Bourbon Balsamic vinegar
- 3 T light brown sugar
- 1 t kosher salt
- 1 t freshly ground black pepper
- 2 to 3 lbs butternut squash, seeds removed, cut into 3/4" slices
- 1 T grated orange zest
- 1/8 t red chili flakes



## Notes

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## Directions

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1. Preheat the grill to medium-high (about 450°F).
2. In a small bowl, whisk together the olive oil, balsamic, brown sugar, and salt and pepper until smooth.
3. Brush both sides of the squash slices with the vinegar sugar mixture. Place the squash on an oiled grate, and grill uncovered and turning often, until tender and golden brown, 8 to 12 minutes, depending on the thickness. To prevent the sugar from burning, rotate the squash pieces, as needed, from hot to cool spots on the grill.
4. Transfer the squash to a platter, sprinkle with orange zest and chili flakes.