

BUTTERNUT SQUASH SLAW

(adapted from Damaris Phillips)

2 tablespoons maple syrup

2 tablespoons grapeseed oil

3 tablespoons sherry vinegar

1 pound butternut squash, peeled, grated on a box grater

1/4 cup dried green raisins (or substitute regular raisins)

1/4 cup sunflower seeds, toasted

salt and black pepper to taste

Whisk together the maple syrup, vegetable oil and sherry vinegar in a large bowl. Add the squash, green raisins, and sunflower seeds; toss well. Season to taste with salt and pepper.

Let sit for 30 minutes at room temperature or 1 hour in the refrigerator before serving.