



Heart of Willamette Cooking School ORTESOL Happy Hour

Saturday, October 23rd, 3pm - 4pm

Pomegranate Nutmeg Margaritas

Winter Squash Hummus with Crackers and Crudite

Pre Class Work:

- Follow instructions on the recipe card to roast the winter squash before class begins.
- Juice ½ cup of fresh squeezed lime juice
- Have all equipment and ingredients out and ready when class begins

Ingredients

Produce

- Butternut Squash 1 Medium sized, enough to yield at least 2 cups of roasted squash
- Shallots 2
- Garlic 4 cloves
- Carrots 3 large
- Fennel Bulb 1 large Optional
- Limes 6 Big and juicy!
- Orange 1

Pantry

- Tahini 2 Tbsp
- Pomegranate Juice 8 oz
- Sugar 1 cup
- Honey 1 Tbsp
- Apple Cider Vinegar 1 Tbsp
- Ground Coriander 1 Tbsp
- Ground Turmeric 1 Tbsp
- Whole nutmeg 1 piece
- Olive oil ¼ cup
- Tequila 8 oz Blanco, I like Cazadores
- Sparkling water 8 oz If you are making a mocktail instead of a cocktail. I recommend a lime, pomegranate or grapefruit flavor
- Crackers or Pita Chips 1 bag You can choose whatever you would like to dip in the winter squash hummus!

Howcookingschool.com

@howcookingschool

Equipment List:

- Food processor or blender
- Working oven
- Tsp, Tbsp and Cup measurements
- Sheet tray lined with parchment paper
- 1 sharp chef's knife
- 1 large cutting board
- 2 cocktail glasses
- 1 tray of ice cubes
- Microplane grater
- Cocktail shaker or mason jar with a tight sealing lid
- Mesh strainer