

TRUDY'S THANKSGIVING SALAD

Makes 8 servings

INGREDIENTS	PREPARATION
Salad	
½ cup hazelnuts 1 cup thinly sliced pancetta, halve and cut crosswise into ¼ inch-wide strips 5 oz baby arugula 12 cups chicory leaves torn into bite-size pieces	Heat oven to 350°F with rack in middle. Roast hazelnuts on a baking sheet until fragrant and pale golden inside 8 to 10 minutes (keep oven on). Wrap hot nuts in a towel and rub together to remove any loose skins. Halve nuts. While nuts are roasting, cook pancetta in a heavy skillet over medium heat, stirring occasionally, until crisp. Transfer with a slotted spoon to paper towels to drain.
Squash	Roast Squash
1 1/2 pounds butternut squash, trimmed and peeled 2 tablespoons extra-virgin olive oil Salt Freshly ground pepper	Increase oven to 425°F with rack in middle. Lightly oil baking sheet. Halve squash lengthwise and seed. Peel squash into long thin ribbons Toss squash with 2 tablespoons olive oil and 1/4 teaspoon each salt and pepper until coated. Spread ribbons evenly on a 13- by 9-inch baking sheet, or arrange ribbons into a 13- by 9-inch rectangle on a larger baking sheet. Bake until tender, 15 to 20 minutes, then turn on broiler and broil until lightly browned, 30 seconds to 1 minute.
Vinaigrette	while squash is roasting
1 cup apple cider or apple juice 1/4 cup apple cider vinegar 2 tablespoons finely chopped shallot 2 teaspoons Dijon mustard 2 teaspoons sugar Salt to taste 1/2 cup extra-virgin olive oil	Bring cider to a boil in a small saucepan, Boil until reduced to ¼ cup, about 5 minutes. Whisk reduced cider with cider vinegar, shallot, Dijon mustard, sugar, and ½ teaspoon salt Add ½ cup oil in a slow stream, whisking until emulsified.
Assemble salad	
Toss arugula and chicory in a large bowl with about ½ cup vinaigrette (there will be some left over). Toss in pancetta and hazelnuts. Cut squash into 8 rectangles and carefully each to plates. Divide salad among plates and drizzle a little of remaining vinaigrette on squash.	



THE LAST BOTTLE
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