



TASTING TABLE

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Bronx Butternut Fritter Bitters

Recipe adapted from The Brooklyn Salsa Company

Makes 8 servings

- 1 butternut squash (about 2½ pounds), peeled and diced
- ¼ cup Brooklyn Salsa Company “The Burnt” salsa
- 1 teaspoon honey
- 1 cup seasoned Italian bread crumbs
- 1 tablespoon garlic powder
- 1 teaspoon cinnamon
- 1 teaspoon ground coriander
- ¼ cup all-purpose flour
- ½ teaspoon Angostura bitters
- ¾ cup goat cheese

1. Bring a pot of salted water to a boil. Add the squash and cook until very tender, about 10 minutes, then drain and transfer to a bowl and let cool.
2. Preheat the oven to 375° and grease a rimmed baking sheet with cooking spray. In a food processor, blend the salsa with the honey, bread crumbs, garlic powder, cinnamon and coriander. Add the butternut squash and blend until smooth. Transfer the squash mixture to a bowl and gently fold in the flour. In a separate bowl, stir the bitters into the goat cheese.
3. Form the squash mixture into 2-inch balls and stuff each ball with a knob of the goat cheese mixture. Place the balls on the prepared baking sheet and bake for 30 minutes or until crispy. Serve warm.

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