



**CHEF DON FROM TEXAS (NOV 2009 WINE TRAIL)  
BUTTERNUT SQUASH RAVIOLI WITH CHARDONNAY CREAM SAUCE**

2 LBS BUTTERNUT SQUASH RAVIOLI COOKED IN SALTED WATER UNTIL TENDER

CHARDONNAY CREAM SAUCE

2 CUPS MOODY PRESS CHARDONNAY

½ LB UNSALTED BUTTER- SOFTENED

½ LEMON- JUICE ONLY

1 CUP HEAVY CREAM

1 FINELY DICED SHALLOT

SALT AND PEPPER TO TASTE

GARNISH FINISHED PLATE WITH POMEGRANATE SEEDS

Finely dice shallots and combine with wine and lemon juice. Bring to a boil and reduce heat to medium. Simmer until liquid is reduced to approximately ¼ cup of liquid remaining in pan. Add cream. Bring to a boil and simmer until reduced by half. Whip in softened butter and remove from heat. Season with salt and pepper to taste. Ladle over cooked raviolis and garnish with pomegranate seeds.