Glazed Winter Squash

5 cups butternut squash, cut into 1 inch cubes
1/3 cup butter
1/2 cup maple syrup
2 garlic cloves, minced
2T fresh parsley, minced
1T fresh chives, minced
1/2t salt
1t black pepper

Preheat oven to 375 degrees

Butter 2 quart baking dish

In a large bowl, add squash. In small pan over medium heat melt butter. Once melted whisk in syrup, garlic, parsley and chives. Add squash and season with salt and pepper, toss to coat. Transfer mixture to prepared baking dish, cover with foil and bake for 40 minutes. Uncover, bake for another 30 minutes or until squash is tender.

Jalapeno Poppers (Baked)

Ingredients:
12 large jalapeno peppers
6 ounces cream cheese, softened
6 ounces (1 1/2 cups) shredded mozzarella cheese or Monterrey Jack
1/4 cup (packed) finely chopped cilantro leaves
1/8 teaspoon salt
Bread crumbs or Parmesan cheese, optional

Instructions:

1. If you have sensitive hands, wear protective rubber or plastic gloves, slice jalapenos in half lengthwise and remove the ribs and seeds (this is where the majority of the heat of a jalapeno resides).

2. In a mixing bowl, beat the cheeses, cilantro and salt until creamy. Spread into halved peppers. Dip the tops of the peppers (the open cheese-stuffed side) in bread crumbs or grated Parmesan cheese.

3. Place peppers cheese stuffing up on a foil lined baking sheet. Bake at 425 degrees for 15 minutes or until hot and lightly browned on top.

Chickpea, Tomato & Feta Salad

1 15 ounce can of chickpeas (rinsed)

4 tomatoes (plum work best, sliced into half-moon shapes)

1/2 cup fresh cilantro or parsley, minced (we use parsley)

2 tablespoons fresh lemon juice

1 cup crumbled Feta (approx. 4 ounces)

Salt & Pepper

1 tablespoon of oil

Heat oil in skillet over medium-high heat. Pat dry the chickpeas and add to skillet. Cook them until slightly crispy, about 3-5 minutes. Stir in the tomatoes, parsley, lemon juice, 1/2 t salt and 1/4 t of pepper. Sprinkle with Feta and serve immediately.

Zucchini Cakes

1 small zucchini (shredded and drained)

1 Jiffy cornbread mix

1 egg

1/2 cup milk

Let batter stand for 5 minutes. Heat oil in pan and drop large tablespoons of the batter into the oil. Cook 1 1/2-2 minutes per side. This will make approximately 14 cakes.

Gazpacho Salsa

2 tomatoes (seeded & diced)

1 sm. yellow bell pepper, diced

1 cucumber, diced

1/2 red onion, diced

1 T. red wine vinegar

1 T. extra-virgin olive oil

Salt & Pepper

In a medium bowl, combine all the ingredients, salt & pepper to taste and serve with dippers (veggies, chips, etc.).