



# *Together Gardens*

Welcome, to the Together Gardens - a Rowan Salisbury Schools Home Gardening Course! This course is supported by Horizons Unlimited and Rowan-Salisbury Career and Technical Education. This is designed to serve as a passion project to get you OUTSIDE and GARDENING!

*Lets Grow Together!*



# Butternut Squash

Sow your seeds in rich, well composted soil in direct sunlight. Keep the plant moist by watering 1 to 1.5 inches each day during the growing season, and lay mulch in your garden to ensure water stability. The mulch will also eliminate the growth of weeds. When harvesting, wait until the crop has fully matured. At this given time the squash should have a dull skin. After harvesting, allow the squash to cure in direct sunlight for about a week. Once the skin has hardened, store in a cool dry place.

## Butternut Squash - Chipotle Dip:

### Ingredients:

1 cup squash, cooked, and peeled

½ cup sour cream

½ teaspoon salt

1 teaspoon Chipotle paste

1 teaspoon olive oil

1 ½ teaspoons shallots, finely chopped

2 teaspoons fresh thyme

¼ teaspoon ground cinnamon

1 teaspoon chili powder

Directions: Place squash in a medium bowl and smash with a fork. Add remaining ingredients, mixing until thoroughly combined. Serve dip with sturdy tortilla chips, crackers, apple slices, carrot sticks, veggies, or bread.

## Butternut Squash Fritters:

### Ingredients:

5 cups shredded butternut squash

½ cup chickpea flour

2 large eggs

½ teaspoon sea salt

Olive oil

Directions: In a large bowl, combine the shredded butternut squash, chickpea flour, eggs, and salt. Stir until the mixture is combined. Heat olive oil in a pan over medium-high heat. Once the oil is hot, scoop out approximately ⅓ of a cup of the mixture and place into the pan, pressing down lightly into rounds, spacing them approx. Two inches apart. Cook the fritters for 2-3 minutes, then flip them once and cook an additional 2 minutes until golden brown and cooked through. Drain on a paper towel-lined plate. Repeat with the remaining mixture.

## Companion Crops:

Sunflowers and daisies are good companion crops for butternut (winter) squash.

