



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Butternut Squash and Pancetta Phyllo Cigars (adapted a lot from Gourmet via epicurious)

Makes about 16 appetizers

6 ounces pancetta, diced into $\frac{1}{4}$ -inch cubes
1 onion, chopped fine
1 small butternut squash, peeled, diced into $\frac{1}{2}$ -inch cubes
1 tablespoon fresh rosemary leaves, minced
4 ounces goat cheese
8 ounces phyllo, defrosted
6 tablespoons unsalted butter, melted
2 ounces (1 cup) parmesan, grated

1. Heat the oven to 425 degrees. Line a baking sheet with parchment paper or a silicone mat.
2. In a 12-inch nonstick skillet over medium heat, cook the pancetta until crisp, about 8 minutes. Using a slotted spoon, transfer the pancetta to a large bowl. Drain the fat in the pan into a small bowl. Transfer a tablespoon of fat back to the pan and add the onions. Cook, stirring occasionally, until the onions are lightly browned around their edges, about 8 minutes. Transfer the onions to the pan with the pancetta. Add 1 tablespoon reserved pancetta fat to the pan; add the squash. Cover the pan and cook, stirring occasionally, until the squash is browned and tender, about 15 minutes. Use a potato masher to lightly mash the squash, then transfer it to the bowl with the onions and pancetta. Add the rosemary and goat cheese to the bowl and stir to combine.
3. Unroll the phyllo and place it between two damp dishtowels. Lightly spray a second baking sheet with nonstick spray. Lay a sheet of phyllo on the oiled pan; brush lightly with butter and sprinkle with parmesan. Fold the phyllo in half parallel to the short end to form a 7-by 9-inch rectangle; spray with nonstick spray. Scoop 2 generous tablespoons of the squash filling onto the phyllo; spread the filling about 1 inch from the folded edge, leaving $\frac{1}{2}$ -inch free on either end. Fold the long end over the filling; fold the edges in; continue folding to form a cigar shape. Transfer the cigar to the lined baking sheet. Repeat with the remaining phyllo and filling, including spraying the baking pan with nonstick spray, spacing the cigars about 1-inch apart on the baking sheet.
4. Bake until golden brown and crisp, about 15 minutes. Let cool about 15 minutes before serving.