



**Brown Butter, Crisped Sage and Walnut sauce for Butternut Squash Ravioli**  
**By Liliana Dougan**

1 stick of butter  
8 sage leaves  
¼ cup of walnut pieces  
Salt and pepper

Melt butter in sauté pan, let it foam a few minutes until it has a bit of a caramel color (timing varies based on heat source), add sage and let it crisp a bit until it starts to shrivel. Add walnut pieces, fry for about 2 minutes or until crunchy. Add salt and pepper to taste. Cook ravioli per instructions, but decrease cooking time by about 1 minute. You will finish cooking in the pan. Add a few ravioli at a time and pan fry until fully coated with the sauce and they have turned a golden brown color. Turn the ravioli and repeat. Plate the ravioli topping with some of the sauce and enjoy.