

Ultimate Foliage Road Trip

RESTORING THE
MAYFLOWER II

WILL BOSTON EVER GET
TIRED OF WINNING?

A MOHAWK TRAIL
HIDDEN GEM

YANKEE

NEW ENGLAND'S MAGAZINE

The Flavor of Fall

Cider recipes,
fairs and festivals,
family day-trips,
and more!



In the Kitchen with the Woodstock Inn

A behind-the-scenes look at a Vermont highlight from season three of Weekends with Yankee.

BY AMY TRAVERSO



Amy Traverso is Yankee's senior food editor and cohost of our TV show, *Weekends with Yankee* (weekendswithyankee.com).



THE WOODSTOCK INN'S
HERBED WINTER SQUASH TART

Filming our TV series, *Weekends with Yankee*, is a weather-dependent exercise, since we do much of it outside. For the most part, we've been lucky, capturing more blue-sky days than any New Englander should rightly expect. But when we visited Kelly Way Gardens in Woodstock, Vermont, last fall, gray clouds capped the hills, sending a steady drizzle down into the valley.

We already knew we would be pushing our luck to shoot a farm in October, after the first frost. But we also knew this farm was the work of Benjamin Pauly, an architect and plant whisperer whose childhood on a Minnesota homestead trained him in the ways of cold-weather farming. And Pauly's creation didn't disappoint.

The highlight of our visit was a hoop tunnel over which Pauly had trained a menagerie of ornamental gourd vines, their exotic fruits hanging overhead like Seussian disco balls: dark green speckled swan gourds dangling alongside pale birdhouse gourds and mammoth five-foot-long Kikinda gourds that resembled mutant string beans. Just outside the hoop house, we picked up some less showy but more delicious red kuri squash for a recipe I'd be preparing later. Mercifully, the rain held back until just after we'd gotten the final shot.

The farm is a project of the Woodstock Inn & Resort, where Pauly came to work as a concierge after his Peace Corps stint in Togo, West Africa. He impressed his bosses at the inn, but he soon grew restless, eager to pivot

back to agriculture. So in 2013 they made him an offer: Their parent organization, the Rockefeller Foundation, owned a former dairy and horse farm nearby. Would he like to take it over?

Pauly set about carving this new farm out of several acres of rocky hillside soil and turning it into a mini Eden, with more than 200 varieties of vegetables, a mushroom glen, beehives, and beds of herbs and edible and ornamental flowers. Then the inn took two long-neglected barns and turned them into an event space and a demonstration kitchen, where Pauly and executive chef Rhys Lewis host classes and parties.

In those warm confines we took refuge as the rain intensified, and Lewis and I cooked up a rich squash tart with herbs from the garden and cheddar from Woodstock's Billings Farm, just up the road. Meat-free and fancy enough for company, it's the perfect meal for a cool fall day.

THE WOODSTOCK INN'S HERBED WINTER SQUASH TART

FOR THE CRUST

- 1 3/4 cups all-purpose flour, plus more for rolling the dough
- 1/4 teaspoon table salt
- 12 tablespoons (1 1/2 sticks) cold unsalted butter, diced
- 1-3 tablespoons ice water

FOR THE FILLING

- 1 pound winter squash, peeled, seeded, and diced
- 1 large onion, thinly sliced
- 2 cloves garlic, minced
- 2 sprigs each rosemary and basil, stemmed and chopped
- 4 sprigs thyme, stemmed and chopped
- 1 teaspoon kosher salt
- 1/4 cup extra-virgin olive oil
- 1 1/2 cups heavy cream
- 3 large eggs
- 1/8 teaspoon freshly grated nutmeg
- 6 ounces cheddar cheese, shredded

First, make the crust: In a medium bowl, whisk together the flour and salt. Sprinkle in the butter, then work it in with your fingertips until the dough looks like cornmeal with pea-size lumps of butter. Add 1 tablespoon cold water and stir with a fork just until the dough comes together. If the dough is very crumbly, add the remaining water. Gather the dough into a ball, press it into a disk, then wrap it in plastic wrap and chill for at least 45 minutes and up to 2 days.

Preheat your oven to 350° and set a rack to the lower third position.

Prepare the filling: In a large bowl, toss together the squash, onion, garlic, herbs, and salt, then drizzle with the olive oil and toss again. Arrange mixture in a single layer on a baking sheet and roast until tender, 20 to 25 minutes. Remove and let cool to room temperature.

In a medium bowl, whisk together the cream, eggs, and nutmeg. Set this aside.

Remove the dough from the refrigerator, then roll out on a lightly floured surface to a circle about 14 inches wide and 1/8 inch thick. Transfer to a 12-inch tart pan with removable rim, press down into the edges, and trim away the excess crust. Set the tart pan on a baking sheet.

Sprinkle half the shredded cheese evenly over the crust. Top with the squash mixture and sprinkle with the remaining cheese. Pour the egg mixture over all. Bake until golden brown and cooked through, 30 to 40 minutes. Let cool, then remove from tart pan and serve. *Yields 8 servings.*

KENYON ELECTRIC GRILLS
Since 1931

\$50 OFF
USE CODE: YANKEE

THE OFFICIAL *Grill* OF THE BOSTON RED SOX

ENJOY YEAR ROUND GRILLING

550°F+ IN UNDER 7 MINUTES

FLAMELESS AND SMOKELESS

WWW.COOKWITHKENYON.COM | 860.664.4906

WEEKENDS WITH YANKEE

TUNE IN FOR MORE!
Follow Amy Traverso's culinary adventures on our public television series, airing nationwide and online at weekendswithyankee.com