

Acorn Squash with Apples
From the Penzeys Spice catalogue
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Serves: 4

Prep time: 10 minutes

Cooking time: 70 minutes

Ingredients;

2 small acorn squashes

½ cup melted butter, divided

¼ cup dark brown sugar

2 cups peeled and chopped Granny Smith or another tart apple

1-2 teaspoons minced orange peel

¼ cup raisins

1/8 teaspoon ground nutmeg

¼ teaspoon cinnamon

Directions

- Preheat oven to 350°. Cut each squash in half and remove the seeds. Place the 4 halves in a baking dish, cut side down, and bake for 40 minutes.
- Combine ¼ cup of the melted butter and the brown sugar in a small bowl and mix well. In a separate bowl, combine the remaining melted butter, the chopped apples, orange peel, raisins, nutmeg and cinnamon. Stir to blend.
- Remove squash from the oven and, using a spatula, carefully turn the halves so the cut side is up. Prick the surface of the squash with a fork, and then brush the cut surface with the butter/brown sugar mixture, pouring any extra mixture into the halves.
- Fill each half with equal amounts of the apple mixture. Place the filled squash halves in the oven and bake an additional 30 minutes or until the apples are tender and bubbly brown.