



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Basic Baked Acorn Squash

1 acorn squash
2 tablespoons butter
2 tablespoons brown sugar
2 tablespoons maple syrup
Salt & pepper
Nutmeg

Preheat oven to 400 degrees.

Cut the squash in half and scoop out all of the seeds and pulp inside. Soften the butter to room temperature. Combine it with the sugar and maple syrup. Rub the insides and top edges of the squash with the butter mixture. Sprinkle with salt, pepper and nutmeg.

Place the halves on a baking sheet, cut side up. If needed, slice a small piece off the opposite side to keep them standing upright. Be careful not to cut too deep and make a whole or the butter mixture will drip out and melt.

Bake in the oven for about 1 hour or until very soft when pierced with a fork.