



FARMERS MARKET

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Delicious Baked Acorn Squash

Serves 6

2 whole Acorn Squash
Kosher Salt to Taste
2 Tablespoons Butter
2 Tablespoons (to 3 Tablespoons) Brown Sugar
Pure Maple Syrup

Preheat oven to 400 degrees.

Halve each squash, then scrape out the seeds and stringy membranes. Place the halves, flesh side up, on a baking sheet and sprinkle each half with salt.

Next add a generous tablespoon of butter to the center of each squash followed by 2 to 3 heaping tablespoons of brown sugar. Next drizzle squash with maple syrup.

Pour 2 cups water in the bottom of the baking pan.

Cover with aluminum foil and bake for 30 minutes. Remove foil and bake an additional 30-45 minutes, or until squash is golden brown.

In the last 5 minutes of baking, turn on the broiler and allow tops to get a little more brown and the butter/sugar mixture to bubble.

Serve on a platter and share with Aunt Winifred ☺

Credit: Ree Drummond