



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Roasted Acorn Squash with Pomegranate Glaze –

2 cups fresh or bottled pomegranate juice

¼ cup sugar

5 whole allspice

5 whole black peppercorns

1 dried bay leaf

¼ cinnamon stick

Unsalted, room temperature butter, melted for brushing, plus more for pan

3 acorn squash, sliced into 1-inch-thick rings, seeds removed

Pomegranate seeds for garnish (optional)

1. Preheat oven to 450°. In a small saucepan, combine the juice, sugar, allspice, peppercorns, bay leaf, and cinnamon. Simmer until reduced to a syrup. Drain through a fine sieve into a small bowl, and discard spices.

2. Line a baking sheet with parchment paper. Butter parchment. Lay the squash rings on top of parchment; brush tops with melted butter, and season with salt.

3. Roast the squash until tender when pierced with a paring knife and undersides are well browned, about 30 minutes. Turn squash over, and brush tops with pomegranate glaze. Continue cooking 5 minutes more. Remove from oven; brush squash again with glaze. Transfer to a serving platter; serve immediately, garnished with pomegranate seeds.

Credit: Martha Stewart Living