



STUFFED ACORN SQUASH

Serves 4-6

- 2 acorn squash
- 1 cup walnuts, roughly chopped
- 1 cup fresh cranberries
- 1/3 cup brown sugar
- 1/4 cup freshly squeezed orange juice
- 4 tablespoons butter
- honey, optional

1. Preheat oven to 375° F.
2. Cut each squash in half (make halves as even as possible) and scrape out seeds.
3. Place squash cut side up in 1-2 baking dish(es).
4. In a large bowl, combine walnuts, cranberries, brown sugar, orange juice and a drizzle of honey, and toss together. Make sure everything is evenly coated.
5. Divide mixture into 4 parts and stuff into hollow center of squash.
6. Top each half with 1 tablespoon butter.
7. Cover baking dish(es) loosely with aluminum foil and transfer to oven.
8. Bake for 60-90 minutes, or until squash is fork tender.

Remove from oven and serve immediately.