

Acorn Squash with Pear Stuffing

SOURCE: Southern Living, NOVEMBER 2001

INGREDIENTS:

2 Acorn squash
2 TBS butter or margarine
1 Small onion, chopped
2 Medium pears, peeled/chopped
2 TBS light brown sugar
2 TBS bourbon
1 tsp salt
1/2 tsp ground ginger
1/2 tsp ground nutmeg
1 1/2 C Orange juice
3/4 C Sugar

DIRECTIONS:

Cut each squash in half lengthwise – remove/discard seeds + membranes. Place squash halves, cut side down, in a 13- x 9” baking dish. Add water to depth of 1” – bake 45 minutes, covered, at 400° F – drain - return squash halves to dish, cut side up. Set aside.

Melt butter in large skillet over medium heat - add onion – cook 20 minutes, stirring occasionally. Add pear + next 5 ingredients - cook, stirring occasionally, 5 minutes. Spoon mixture into squash halves. Bake at 350° F 15-20 minutes.

Bring orange juice to boil in small saucepan - stir in sugar - boil 10 minutes. Serve over squash.

Yield: 4 servings