

## **Stuffed Acorn Squash**

**Lennie Jo Barnes**

We used to grow squash of every variety on the farm in Lakeport, CA. I would tend it daily and got a blue ribbon at the County Fair for my banana squash. This is a recipe I came up with after my mother showed me how to cook acorn squash.

Pre-heat oven to 350 °

2 acorn squash, cut in half.

Place foil on baking sheet and place squash half side down in oven for 30 mins. Turn side up and add a little butter and brown sugar. Bake 30 mins. longer and scoop out squash leaving shell in tack. Dice and mix with stuffing.

Stuffing:

3 Italian sausages browned and fully cooked. Chop up for later

¼ chopped onions browned

1 stalk of celery chopped. Add to onion.

1 green apple, Peeled and chopped, add to pan.

Pinch of sage

1 TLB, Of Raisins (optional)

1 teaspoon Dry chicken broth

Add cooked squash

Break up 1/3 loaf of bread and add to mixture.

Stuff acorns and bake in oven 10 more minutes.