

Maple Butternut Squash

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1 medium butternut squash, about 2-1/2 pounds

1/4 cup maple syrup

1/4 cup brown sugar, packed

3 Tbs. butter

1/2 tsp. ground cinnamon

1/2 tsp. vanilla extract

dash salt

dash nutmeg

Have you wondered what to do with those oddly shaped butternut squashes? Here is a recipe my family has enjoyed over the years and is perfect for the cold winter months.

Preheat oven to 350°.

1. Lightly grease a large baking pan or spray with nonstick cooking spray.
2. Peel the squash with a vegetable peeler, scoop out seeds, and cut the squash into 1/2- to 1-inch cubes. Put in a bowl.
3. Heat the maple syrup, brown sugar, butter, cinnamon, vanilla, salt, and nutmeg until hot and butter is melted.
4. Drizzle over the squash cubes and stir gently to coat.
5. Pour into the prepared baking dish; cover with foil and bake for 30 minutes.
6. Remove foil, stir gently, and bake uncovered for about 15 minutes longer, or until squash is tender.