



## *Garden Fresh Farm Recipes*

# Acorn Squash Butter Pecan

What a difference fresh pecans make when preparing an acorn squash. With the addition of butter and brown sugar it is all you need to turn acorn squash into a baked treat your whole family will love.

### INGREDIENTS:

2 acorn squash  
1/4 cup butter or margarine  
1/4 cup firmly packed brown sugar  
1/8 tsp nutmeg  
Salt and pepper to taste  
1/4 cup coarsely chopped pecans

### DIRECTIONS:

Heat oven to 350°F

Cut squash in half lengthwise; remove seeds. Place squash in shallow baking dish.

Fill squash cavity with brown sugar, pecans, salt and pepper. Dot with filling with butter and sprinkle with nutmeg.

Add 3/4 cup water to baking dish with.

Cover and bake for 45-60 minutes until squash is tender.

Serve squash with melted mix contents.

