

Stuffed Acorn Squash by Lynn's Recipes



Lynn demonstrates how to make a delicious stuffed acorn squash that can be served as a main dish or as a side dish. This uses seasonal ingredients that are easy to find this time of year. This recipe was given to me by my daughter, Jennifer. It can either be a main dish for 4 or if using as a side dish will serve approximately 8.

Ingredients:

- 2 acorn squash, rinsed
- 8 ounces bulk pork sausage (I used maple flavored sausage)
- $\frac{1}{2}$ cup chopped onion
- 2 sweet apples, peeled, cored and chopped
- $\frac{1}{4}$ cup raisins
- $\frac{1}{4}$ cup dried cranberries
- $\frac{1}{4}$ teaspoon dried thyme
- 3 Tablespoons chopped pecans
- $\frac{1}{4}$ cup maple syrup

Cut each squash in half crosswise; scoop out seeds. Cut a thin slice off the bottom of each half so it can stand upright. Place each half, cavity side down in a 9x13" baking dish and cover pan tightly with foil. Bake in a 350° preheated oven until tender when pierced, 45-50 minutes.

Meanwhile, in a nonstick frying pan over medium-high heat, stir sausage until it is crumbly and just slightly pink, about 5 minutes. Drain off and discard fat, if needed. Add onion, apples, raisins, cranberries, and thyme; stir often until apples are tender when pierced, 8-10 minutes. Stir in pecans.

Uncover squash and turn halves upright; fill equally with sausage mixture. Drizzle equally with maple syrup and bake, uncovered, until filling is slightly browned on top, about 15 minutes longer.

Stuffed Acorn Squash by Lynn's Recipes

[Comment on this Recipe](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: December 2012
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)