

APPLE-STUFFED SQUASH
A Fall Favorite from Dorothy Zehnder

1 medium acorn squash, halved – remove seeds
¼ teaspoon salt
1 medium tart apple, thinly sliced
1 Tablespoon raisins
2 Tablespoons butter or margarine
2 Tablespoons brown sugar
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg

Sprinkle squash with salt. Place squash halves in a baking dish. Bake, uncovered, in preheated 350° oven for 30 minutes. While squash bakes, in a skillet sauté the apple slices and raisins in butter until apples are tender. Add sugar, cinnamon and nutmeg. Carefully spoon apple mixture into each squash half. Continue baking, uncovered, for 30 more minutes or until squash is tender.

Yield: 2 servings

Note from Dorothy – This is a delicious side dish that makes great use of two items at their peak right now.