



Stuffed Acorn Squash

Recipe from "Recipes from Ruttger's Bay Lake Lodge"

3 medium acorn squash

4 ½ cups chopped apples

¾ cup chopped walnuts

¼ cup packed brown sugar

¼ cup honey

½ cup melted butter

Cut squash in half and remove seeds and fibers. Place squash in baking pan and fill cavities with ¾ cup apples, 2 T chopped walnuts and brown sugar in each half. Top each with 1 tbsp butter and 2 tsp honey. Bake in 375° preheated oven for 1 hour, or until tender.

Serves 6