

Acorn Squash Brown Sugar.txt

Sickles Market  
www.sicklesmarket.com

Baked Acorn Squash with Brown Sugar

www.marthastewart.com

Serves 4

- 2 tablespoons butter, plus more for baking sheet
- 2 medium acorn squash
- 2 tablespoons light-brown sugar
- Coarse salt and ground pepper

Preheat oven to 425 degrees. Generously butter a rimmed baking sheet. Halve 2 medium acorn squash (about 1 1/2 pounds each) crosswise. Scoop out seeds; discard. Slice a small piece off bottom of each squash half just enough to level. Set squash halves, scooped sides down, on prepared sheet. Bake until golden, 20 to 25 minutes. Turn squash; prick insides all over with a fork. Divide 2 tablespoons butter and 2 tablespoons light-brown sugar among halves; season with coarse salt and ground pepper. Continue to bake until flesh is easily pierced with the tip of a paring knife, 25 to 30 minutes. Serve warm.