



## Janet's Sausage 'N Squash

---

- ❖ *Not your average side dish it is the steps, the process that makes it extra special. Well that and my ingredients are a bit different than the average recipe! This recipe makes about 8 servings. Cook time depends on the size of your squash! This can be prepped first thing in the morning and set in the fridge for a while until you decide it is time to bake it! Very yummy and can be done outside on a med heat grill/ top rack wrapped in foil! ! I love this at holiday times. You can make it ahead and scoop it all out and put in a casserole dish to reheat as a new favorite side to turkey or ham!*

Made with Love <3 Oven @375\* Prep time 15 min Cook Time 75+ min Ready in 120 min

### Ingredients:

- ❖ *1 1/2 to 2lb lb ground sausage ~ Maple breakfast sausage makes this have a great flavor boost! Especially for a Brunch side dish!*
- ❖ 4 Acorn squash
- ❖ Salt to taste (I use a pinch per half)
- ❖ Pepper (I do a quick grind on each half)
- ❖ Cinnamon
- ❖ Nutmeg
- ❖ Latex or cooking gloves (not an absolute requirement, just nice)

### Directions:

- ❖ Wash squash, split in half lengthwise, clean out seeds
- ❖ Place on baking pan (if they do not sit flat, cut a flat spot on the bottom of each rind, but not too deep)
- ❖ Sprinkle each with Salt & Pepper
- ❖ Put sausage inside each one; you can form patties or leave loose.
- ❖ Top with a little cinnamon and/or nutmeg for a bit of sweetness to it. I use both for the flavor
- ❖ Bake till squash is fork tender. If it begins to brown on the edges, cover sides with foil.

