

TIM FARMER'S COUNTRY KITCHEN

ACORN SQUASH

Acorn squash
1 cup of water
Cinnamon
Sugar

Cut acorn squash in half, scoop out insides and place in deep baking dish, skin side down. Fill dish with water and season squash insides with cinnamon and sugar. Place in 350 degree oven for 40 minutes - 1 hour.

2 apples, cored, peeled and chopped
4-5 pitted dates, chopped
Pumpkin pie spice

Scoop insides of squash out and place in pan with apples and dates. (Do not discard acorn squash shells!) Cook until apples are soft, and season with pumpkin pie spice. Scoop back into acorn squash shells.

Pecans
Goat cheese

Top with pecans and goat cheese and put back in 350 degree oven for 10 minutes. Remove and serve warm.

