

TIM FARMER'S COUNTRY KITCHEN

SWEET BUTTERNUT SQUASH

Butternut squash

1 teaspoon pepper

1 teaspoon salt

2 tablespoons brown sugar

Dash Cinnamon

Olive oil



Remove skin and seeds from squash and cut into small pieces. Place in bowl with seasonings and mix until combined. Keep adding olive oil until all pieces are coated. Pour on baking sheet, spread out and cook 350 degrees for 1 hour, turning them halfway through. Cook until they become caramelized and your desired crunchiness.