

CRANBERRY & MUSHROOM STUFFED ACORN SQUASH

3 acorn squash (1 pound each), halved crosswise, seeded, and bottoms trimmed to lie flat, if necessary

Salt and pepper

3 tablespoons butter

2 tablespoons olive oil

1/2 pound cremini or button mushrooms, trimmed and diced small

1 medium yellow onion, diced small

3/4 teaspoon dried thyme

1 cup long-grain white rice

2 cups vegetable or chicken broth

1/2 cup grated Parmesan (2 ounces)

1/2 Cup honey

2 teaspoons honey

1 teaspoon ground allspice

1/2 cup cooked cranberries

1/2 cup orange juice

1/4 cup dry sherry



Optional chopped walnuts or pecans for added texture.

DIRECTIONS

1. Preheat oven to 450 degrees.
2. Mix honey, cinnamon, and allspice together
3. Score the acorn squash and brush the squash with the honey spice mixture.
4. Distribute the remaining honey spice mixture equally in each squash half.
5. Place a small pat of butter in each acorn squash half
6. Bake in a covered baking dish for 35 mins.
7. In a medium straight-sided skillet, heat 2 tablespoons oil over medium-high. Add mushrooms, onion, and thyme; season with salt and pepper. Saute until mushrooms are golden, 8 minutes. Add rice and broth and bring to a boil; cover and reduce heat to low. Cook until liquid is absorbed, 20 minutes.
8. In a separate sauce pan cover cranberries with orange juice. Simmer until berries pop, then add the dry sherry.
9. 3. Remove squash from oven and heat broiler. Carefully scoop out 2 to 3 tablespoons flesh from each squash half and stir into rice/ mushroom and cranberries, season with salt and pepper to taste. Divide rice mixture among squash halves, sprinkle with Parmesan and optional chopped nuts, and broil until melted, 2 minutes.