

chattavore

Baked Acorn Squash

Serves 6

Prep time: 10 minutes

Cook Time: 45-60 minutes

- 3 small acorn squashes
- 1/2 cup unsalted butter
- 1/4 cup dry sherry
- salt and pepper
- 1 1/2 cups sliced button or cremini mushrooms

1. Preheat the oven to 425 degrees. Cut the squashes in half and use a spoon to scoop out the seeds. Place the squashes in a large baking dish.

2. In the cavity of each squash half, place 1 tablespoon butter, 2 teaspoons sherry, 1/8 teaspoon salt, and a dash of black pepper. Cover each squash half tightly with aluminum foil. Bake for 45-60 minutes, until tender.

3. When the squash is almost finished baking, melt the remaining 2 tablespoons of butter over medium heat in a 10-inch pan. Sauté the mushrooms until soft. Divide the mushrooms among the squash halves and serve immediately.