

Maple- Glazed Delicata Squash

½ c. maple syrup

¼ c. packed fresh sage leaves

2-1/2 lbs. delicate squash with

Ends trimmed, halved lengthwise,

Seeded and sliced into 1 inch half moons

(leave peel on)

1T. olive oil

½ tsp. salt

Heat oven to 400 degrees. In small pot, combine maple syrup and sage. Simmer on stove, then reduce heat to low. Cover and cook for 15 minutes. Cover the pot and set aside. In a bowl, toss the squash slices with olive oil and salt. Transfer to a foil-lined baking sheet, spreading out to a single layer. Bake at 400 degrees for 20 minutes. Remove from oven and pour the syrup mixture evenly over the squash. Bake an additional 20 minutes until squash is brown and tender.

By LuAnn Selmeyer Antigo