

McDougal's Farm LLC

What's Growing On !

Recipes

Stuffed Acorn Squash

2-3 large acorn squash or other winter squash

Cut squash in half and remove seeds and strings. (To make this easier, pierce squash with a knife and microwave a minute or two.) Place cut side down on lightly greased baking sheet with sides. Bake at 350F until almost soft but not mushy, 40-5- minutes. (Or cook in the microwave for about 10 minutes covered.) May do this step in advance. Remove from oven, fill with one of the following stuffing options and finish baking as directed.

Sausage Stuffing

1 pound bulk sausage or turkey sausage
4 celery stalks (finely diced)
1 medium onion (finely diced)
2 carrots (shredded)
¼ cup water
2 cups bread crumbs

Saute sausage just until cooked through. Add celery, onion carrots, and water. Cover and simmer 15 minutes. Mix in breadcrumbs. Stuff into cooked squash and bake at 375F for 10 minutes.

Apple-Sausage Stuffing

1 pound bulk sausage
1 onion (diced)
1 apple (diced)
2 cups toasted bread cubes
¾ cup nuts (chopped)
¾ cup golden raisins
1 tbs sour cream or plain yogurt
¼ tsp each dried thyme, basil and oregano

Brown sausage in large skillet. Add onion and apple and sauté just until tender. Remove from heat. Add remaining ingredients and stuff into cooked squash, cover and bake at 375F for 20 minutes.

Apple Stuffing

2-3 tart apples (diced)

¼ cup maple syrup

¼ cup butter (melted)

Combine. Stuff into cooked squash, cover and bake at 375F for 30 minutes.

Mushroom Stuffing

1 onion (chopped)

½ cup mushrooms (chopped)

2 cloves garlic (minced)

2 cups bread crumbs

½ tsp sage and salt

Dash pepper

In large frypan sauté onion, mushrooms, and garlic until soft. Add remaining ingredients and stuff into cooked squash. Bake at 375F for 20 minutes.

Fruit and Nut Stuffing

1 ½ cups onion (chopped)

1 stalk celery (iced)

2 cloves garlic (minced)

2 tart apples (chopped)

1 ½ cups bread crumbs or cooked brown rice

6-8 dried apricots (chopped)

¼ cup nuts (chopped)

¼ cup raisins, dried cranberries, or currants

½ tsp salt

¼ tsp each dried thyme, sage, oregano,

dash pepper

In large frypan sauté onion, celery, and garlic in 1 tbs oil until onion is translucent. Add remaining ingredients and mix well. Stuff into cooked squash, cover, and bake at 375F for 20-30 minutes.