

Texas Pecan Stuffed Squash

3 acorn squash, halved and seeded

1 6 ounce package chicken flavored instant stuffing mix

½ cup chopped Texas pecans (I use Houston County pecans from my trees)

1/3 cup raisins

3 Tablespoons butter or margarine, melted

2 Tablespoons brown sugar

Heat oven to 350 degrees. Place squash cut sides down, on a foil lined 15x10x3 inch pan. Cover the acorn squash with aluminum foil. Bake 30 minutes.

Prepare stuffing mix as directed. If mixture seems too dry can increase margarine if desired. Add pecans and raisins, mix lightly. Turn squash over and stuff with mixture.

Mix melted margarine and brown sugar together. Drizzle over squash. Cover with foil and bake 30 minutes or until squash is tender. Remove foil after 20 minutes.

Serves 6

Bailey Craddock

Houston County

Intermediate-Fruit and Vegetable