



Fruity Acorn Squash Bake

CRAZY DELICIOUS!!!

Servings: 8

2 medium acorn squash, halved lengthwise, seeded
2 Tbsp. butter or margarine, melted
1 can (8 oz.) pineapple chunks, drained, finely chopped
1 medium pear, peeled, cut into 1/2-inch pieces
1/2 cup dried cranberries
1/3 cup Slivered Almonds, toasted
1 Tbsp. honey
2 Tbsp. brown sugar



PREHEAT oven to 375°F. Cut a thin slice off bottom of each squash half to keep it from rolling; discard slices. Remove and discard seeds. Place squash halves in foil-lined baking pan; brush insides lightly with butter.

COMBINE fruit and almonds in medium bowl. Add honey and brown sugar; mix lightly. Spoon evenly into hollowed-out squash halves. Brush filling with remaining butter.

BAKE 1 hour or until squash is tender. Cut each squash in half again to serve.



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