

Stuffed Acorn Squash w/ Savory Pork

SERVES: 4

INGREDIENTS:

- 2 medium acorn squash, cut in half
- 1/2 c. Water
- 1/2 c. Butter
- 1 c. Chopped yellow onions
- 1 c. Sliced celery (2-3 stalks)
- 1 lb. ground pork
(I've used jimmy dean sausage, too!)
- 1/2 tsp salt
- 1/2 tsp marjoram leaves
- 1/2 tsp pepper
- 1/2 tsp thyme
- 2 c. Rye bread cubed
- 1 Tbs grated orange peel
- Optional: Dried Cranberries



DIRECTIONS:

Heat oven to 375 F. Place squash in a 13x9" baking pan. Pour water into bottom of the pan, cover, and bake for 45-50 minutes, or until fork-tender. Meanwhile, in a medium skillet melt butter until sizzling. Add remaining ingredients except for rye bread and orange peel. Cook over medium-high heat, breaking up the pork until cooked through. Stir in rye bread, orange peel, and dried cranberries. Continue cooking, stirring occasionally, until heated through (3-4 minutes). To serve, divide the mixture evenly among the squash halves.

Hay **CHIX**
Feed like a BOSS.