

## Baked Squash With Cranberries and Pineapple

Provided by Debra Carr

### Ingredients

- 2 acorn squash
- 2 tablespoons brown sugar
- 1 can (8.5 oz.) crushed pineapple — drained
- Salt and pepper to taste
- 6 tablespoons salted butter - and more for greasing
- 1 1/2 tsp ground cinnamon
- 1 1/2 tsp chili powder
- 1/2 tsp pepper
- Cranberries - or arils from 1 pomegranate (pomegranate is in the photo)



### Instructions

1. Preheat the oven to 400 degrees F.
2. Lightly grease a 9 x 13-inch baking dish with softened butter.
3. Halve the acorn squash. Remove the seeds and save them for roasting.
4. Cut the squash into wedges and line up the wedges on the prepared pan.
5. Evenly sprinkle brown sugar over the squash, then season it with salt and pepper.
6. Spoon crushed pineapple over the squash wedges, allowing the pineapple to fill the cavity of the squash wedges, as the remaining pineapple gathers around the squash.
7. Melt butter in a small saucepan over medium heat until just browned. Butter will melt, foam and froth, then begin to brown along the bottom. Remove from heat.
8. Whisk the browned bits of butter off the bottom of the pan.
9. Whisk in the cinnamon, chili powder + pepper.
10. Pour the butter over the squash, using hands to rub all over the squash.
11. Cover, place in the oven, and roast for 30 minutes.
12. Remove cover and roast for another 20-30 minutes, until the squash is tender and caramelized.
13. Rinse the acorn squash seeds and pat them dry.
14. Toss them with 1 tbsp. olive oil, then add salt and pepper.
15. Roast them in the oven at 400° for 10 minutes until golden brown and toasted.
16. Sprinkle the squash with Cranberries or pomegranate arils and toasted acorn squash seeds (recipe below). Serve warm.

Debra notes, "Using one acorn squash, I halved the 'sauce' recipe & added extra cinnamon and chili powder. All turned out very, very good!"