



ACORN SQUASH WITH SAUSAGE AND APPLE STUFFING

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Acorn Squash is another of one of the delicious Fall Season squashes that most people love! Here is a recipe to make a savory stuffing that can be a complete meal because we've included sausage in the stuffing!

- 1 Acorn Squash, cut in half across the middle
- Olive Oil
- Salt & Pepper
- ½ lb Ground pork sausage
- 1 small Onion, finely chopped
- 1 Celery Stalks, finely chopped
- 1 Apple, diced
- ¼ tsp Sage (or your favorite herbs—try Rosemary)
- ½ cup Panko Bread Crumbs or small croutons
- ½ cup Parmesan Cheese, divided



1. Preheat oven to 400 degrees.
2. Using a sharp knife cut off each end of the acorn squash removing as little as possible, then cut in half.
3. Spoon out seeds.
4. Brush olive oil inside and on top of Acorn Squash.
5. Sprinkle salt and pepper over Acorn Squash to taste.
6. Bake for 40 minutes to an hour depending on size of your squash until tender and you can pierce with a fork, but still holding its shape. Do not over bake as it will bake again for another 15 minutes.
7. While the squash is baking begin sautéing the sausage until it's done but not too brown. Drain on a paper towel to remove as much fat as possible, however, reserve fat left in skillet.
8. Using the fat left from the sausage add diced onions and celery to the pan and sauté for 2-3 minutes until it starts to brown lightly. (add olive oil if necessary)
9. Add diced apples and sauté for another 2 minutes or until slightly softened.
10. Stir in sage and bread crumbs.
11. Add ¾ cup parmesan cheese and stir until cheese begins to melt. Set aside.
12. Once squash has finished baking and reached desired tenderness fill squash halves with as much filling as will fit. Extra stuffing, if any, can be baked in a small buttered dish next to the squash.
13. Return to the oven and bake an additional 15-20 minutes depending on size of squash.
14. Remove from oven and top with remaining parmesan cheese.

Maggie's Notes

- I chose a spicier Chorizo Sausage from Great Expectations Farms over on the other Market Lane in the big white truck! They also have plain sausage and a variety of other meats.
- I used a great big apple from Stag Run Farms and chose one that would not get too mushy during cooking and a second baking.
- The squash and onion were provided by DJ David & Company!
- This same stuffing can be used to stuff a small pumpkin, or even a small spaghetti squash.
- Feel free to use the herbs of your choice such as rosemary or basil, or adjust the amount of sausage and apple you like in your stuffing.
- If you like a "breadier" stuffing, you can use croutons instead of bread crumbs.
- Save the little tops – they make a beautiful garnish for serving!