

Dan Ralston's Kitchen

Acorn Squash & Mushroom Puree

Serves 6-8

2 acorn squash
1/2 stick (1/4 cup) butter
1 Tbls. brown sugar
Salt & pepper to taste
1/2 LB mushrooms, sliced

This recipe is not an original. It is from Gourmet's Menus for Contemporary Living Cookbook. It is an excellent accompaniment to roast pork on a cold winter evening.

Halve the squash crosswise, scoop out the seeds and strings. Bake the squash, cut sides down, on a buttered baking sheet in a preheated 400 degree oven for 20 minutes. Turn the squash, cut sides up, and bake them for another 20 minutes, or until tender. Scoop out the pulp, leaving about 1/4 inch in the shell, cut the shells in half and reserve them.

In a food processor or blender puree the pulp with 2 tablespoons of the butter, sugar, salt and pepper.

In a sauce pan cook the mushrooms in the remaining butter over low heat, stirring, for 5 to 8 minutes, or until almost all of the juice has evaporated. Season with salt & pepper and combine with puree in a bowl.

Mound the puree and mushroom mixture in the squash shells and bake at 350 degrees on a buttered baking sheet, for 15 minutes or until hot.

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