

Butternut Squash

Cut squash in half and remove seeds. Bake at 375 until tender, cut into pieces and remove skin. Drain and mash. Add salt, butter and brown sugar to taste, and put into a greased casserole and bake at 350 15 to 20 minutes or until bubbly.

Butternut Squash Sauté

4 slices bacon cut into 1" pieces
1 medium onion chopped (1/2 cup)
6 cups Butternut squash peeled and cut into 1" pieces
1/2 teaspoon chopped fresh or 1/8 teaspoon dried thyme
1/8 teaspoon pepper
3 cups firmly packed baby spinach leaves

Cook bacon in 12" skillet over medium heat until, stirring occasionally until crisp. Stir in onion and cook about 2 minutes until crisp tender. Stir in squash, thyme and pepper. Cover and cook 8 to 10 minutes, stirring occasionally until squash is tender. Add spinach and cook until just wilted. Serve warm as a side dish.

Baked Butternut Squash

Cut one butternut squash in half and remove seeds. Place cut side up in baking dish and pour water 1/2" deep. Sprinkle halves with 2 tablespoons brown sugar, 1 teaspoon lemon juice, 1/4 teaspoon salt and a little paprika. Dot with butter. Bake at 375 for 30 minutes covered and uncovered for an additional 30 minutes

Butternut Squash with Raisins

2 pounds butternut squash
1 tablespoon butter
1 tablespoon Worcestershire sauce
2 tablespoons raisins

Cut squash in half, remove seeds, peel, and cut into small pieces and cover with water and cook in sauce pan over high heat until tender (about 10 minutes). Drain well and mash or put through a food processor with butter and Worcestershire sauce. Stir in raisins.