

Baked Acorn Squash

written by The Recipe Exchange | October 5, 2019

Ingredients

2 acorn squash – seeds removed, quartered
2 cups water
1 cup orange juice
1/2 cup packed brown sugar
1/2 cup lemon juice
1/4 cup butter
1 1/2 tsp. salt
1/2 tsp. ground nutmeg
1/4 tsp. ground cinnamon
1/8 tsp. ground cloves

Directions

Place squash in a 13" X 9" X 2" baking pan, cut side up.

Bring remaining ingredients to a boil over medium heat, stirring occasionally.

Pour mixture evenly over squash.

Cover and bake in a 400 degree oven for 45 minutes.

Uncover and allow to cool slightly, then refrigerate overnight.

Reheat in microwave or in a 350 degree oven until heated through.