

Sweet Skagit Squash

Ingredients:

- 1 acorn squash, cut into 1 inch cubes
- 3 Tablespoons olive oil or melted butter
- 3 Tablespoons brown sugar
- 1/4 cup maple syrup, warmed



Directions

- 1.) Preheat oven to 375 F.
- 2.) Place squash on baking sheet. Drizzle with oil or melted butter and gently toss to coat.
- 3.) Sprinkle with brown sugar. Bake for 25-30 minutes, tossing occasionally to avoid sticking.
- 4.) Brush maple syrup over squash. Roast for another 10 minutes, or until tender.



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