

# Our State eats

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## Glazed Acorn Squash

Yield: 4 servings.

- 2 medium acorn squashes, halved and seeded**
- ½ cup vegetable broth or water**
- 3 tablespoons unsalted butter**
- ¼ cup dark brown sugar**
- 3 tablespoons maple syrup**
- ½ teaspoon ground cinnamon**
- ¼ teaspoon ground ginger**
- ¼ teaspoon ground nutmeg**
- ½ teaspoon salt**

Preheat oven to 375°. Place squash cut side down in a 13 x 9-inch baking dish; add broth or water. Bake, uncovered, for 45 minutes or until the edges are caramelized and squash is fork-tender.

Drain liquid from pan and turn squash cut side up. In a small saucepan, combine butter, brown sugar, maple syrup, cinnamon, ginger, nutmeg, and salt. Heat on low and stir until sugar dissolves. Pour mixture into squash halves. Bake, uncovered, for 10 minutes or until glaze is heated through and bubbling. Serve immediately.



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