

Take advantage of what the season still has to offer. Many farmers' markets are opened through the week of Thanksgiving. This recipe makes for a nice seasonal side dish and can be easily doubled. Try using a locally made pork sausage as you will find them to be much leaner. If you prefer you can substitute white beans for the sausage and add some parmesan cheese.

Sausage-Stuffed Acorn Squash

Serves 4

Ingredients:

2 small to medium acorn or buttercup squash
Salt & Pepper
1 tablespoon of butter
1 pound bulk pork sausage (Italian or whatever flavor you like)
1 small onion, chopped
1 tablespoon fresh chopped thyme or sage
1 egg
2 tablespoons of milk
1 cup fresh baby spinach or Swiss chard, chopped
1 1/2 cups bread crumbs
1/2 cup dried cranberries

Directions:

Preheat oven to 400°
Line a glass baking dish with foil and spray with Pam
Slice the squash in half (vertically, through the stem)
Remove the seeds with a tablespoon and place the squash face up in baking dish
Season squash halves with salt and pepper and dot the inside of each half with butter
Cover with foil and bake for 20 minutes

Cook the sausage until no longer pink in a sauté pan over medium-high heat, breaking it apart with a spatula
Add the onion and cook until onion is soft and sausage is nicely browned
Add chopped herbs and season with salt & pepper

In a large mixing bowl beat the egg and milk together; add bread crumbs, dried cranberries, spinach, cooked sausage and onions mixture. Mix well.

Stuff each squash half with 1/4 of the sausage mixture. Bake uncovered for another 20 minutes or until squash is tender.