

Sally's Red Kabocha Squash

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
red kabocha squash	1	use a clean ax to cut it in half
butter	6 TBLSP	cut into pieces
brown sugar	6 tsp	
apple	1	cut into bite-sized chunks
orange or tangerine	1	cut each segment into chunks
raisins	1/2 cup	
cranberries	1/3 cup	
pecans	1/2 cup	
salt		lightly sprinkled over top
cinnamon		liberally sprinkled over top

- Preheat the oven to 350 deg F.
- Wash the outside of the squash, then cut it in half. Position the ax along an indented ridge that runs basically across the middle of the squash and tap the ax into the squash with a hammer. Remove the seeds.
- Place in a Dutch oven, and fill each half of the squash with half of the ingredients.
- Cover the Dutch oven, and bake for an hour and a half.



Veggie