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| ACORN  Squash Application Acorn squash may be peeled, but are more often cooked with their skin-on at **375\*** for **50-60min**, face down.   * **Peel & dice**, or **cut into slices** along the natural ribs; toss with oils, spices or herbs and bake or roast. * Serve with or without the skin. * Cooked squash may be **pureed** and added to **soups, stews,** risotto, cakes or other baked goods. * **Stuff and bake halves** with meats, cheese, grains or other vegetables.   Acorn squash will keep at room temperature for many weeks. Best kept in a **cool, dry** place for winter storage. | |  | | --- | | MILDLY SWEETSomewhat Dry TextureAverages: 5-8” Long 4-5” AcrossMaturity: Dark Green with Splashes of Golden YellowVitamin C, B6, Magnesium and Potassium | | The Pumpkin Stand 7844 State Rte 414  Ovid, NY 14521  www.ThePumpkinStand.com  OPEN Daily 10AM-6PM  Labor Day - Halloween | |