

# Cornbread Stuffing with Hubbard Squash



## Ingredients:

- |                              |                           |
|------------------------------|---------------------------|
| 1 - 10-12 lb Hubbard Squash  | 1/2 cup dried cranberries |
| 12 cups Cornbread Stuffing   | 2 large eggs              |
| 6 Tbs Butter                 | 1 cup vegetable stock     |
| 2 white onion finely chopped | 1 cup half and half       |
| 1/2 tsp ground Sage          | Salt and Pepper to taste  |
| 1/2 tsp dried Thyme          | 2 Tbs fresh Sage chopped  |
| 2 Granny Smith Apples Diced  | 2 Tbs Olive Oil           |
| 1 cup toasted chopped pecans |                           |

Prep: 30 minutes

Cook: 1 hr 45 min

## Instructions:

- Preheat oven to 375 degrees F
- Cut the top off of the squash leaving an opening big enough to be able to add the stuffing
- Scoop out seeds and fibrous strands
- Place on oiled baking sheet and bake for 45 min to 1 hour until just tender
- At this point you can save the cooked squash in the refrigerator to finish the next day. Wrap up in plastic after it has cooled. Be sure to remove from fridge at least 2 hours before stuffing and baking.
- Preheat or lower oven to 350 degrees F
- In a skillet large enough for all the ingredients (try a dutch oven) melt the butter over medium heat
- Add onions and sauté until soft and slightly browned (about 8 minutes)
- Add dried herbs, and apples , sauteing for another minute, turn off heat
- Add pecans, cranberries, stock, half and half , eggs, fresh sage, and cornbread stuffing. Mix together adding salt and pepper to taste. Turn heat back on to medium low and heat through (about 8 minutes)
- Place the hubbard squash in a baking dish, add the stuffing mixture in to the cavity and cover the opening with aluminum foil. Bake for 45 minutes, remove foil and bake for 10-15 minutes more or until browned.
- Serve, Scoop out stuffing then slice off portions of squash.

Try adding browned sweet sausage into mixture before baking

## Nutritional Facts:

Calories: 824kcl, total fat: 34gm, cholesterol: 151 mg, carbohydrate: 115g, fiber 4.3g, sugar: 10g, sodium: +/-1453mg (depending on taste and ingredients). Protein: 18g