



STUFFED ACORN SQUASH

4 acorn squash
1 large (or 2 small) red bell peppers
1 onion
8 cloves garlic
1 pkg. Jiffy cornbread mix
1 egg
½ cup milk
2 cups of shredded cheese: Gruyere or shredded fresh parmesan
Salt, pepper, cayenne pepper (to taste)

Spray 2 glass baking pans lightly. Dice onion and red bell pepper, peel garlic cloves, and set aside. Cut each squash in half, scoop out any unwanted portion of innards, and place upside down on baking dishes.

One at a time, lift squash halves up enough to put a large spoonful of the peppers/onions mixture plus one clove of garlic underneath each, then place squash back down flat as before. Repeat this for each squash half until all the peppers, onions and garlic cloves are in the pan. (This allows for the peppers/onions/garlic to cook at the same time, avoids need for foil or extra heat source, and also lets the flavors meld together nicely. Kinda fun to do, too.)

Bake uncovered at 350 for as long as it takes for squash to get pretty soft, usually about 45 minutes unless the squash are bigger.

While baking, mix up cornbread mix as directed on box, but with slightly less milk. When squash is soft, remove pans from oven and let cool a little so they are easier to handle. Empty all peppers, onion, garlic from under the halves and put into a large bowl. Scoop out each squash half carefully, so that the squash comes out but shell stays intact enough to be filled. Mix squash with peppers, onion, and garlic and smash well. Then mix this mixture with the prepared cornbread batter and season with a little salt, pepper and cayenne pepper.

(Dump out any liquid if needed from the pans before filling the squash.)
Fill squash halves, right side up now with this mixture until all are evenly filled. Put back in oven for baking time indicated on cornbread box, or until done. At the last minute, sprinkle cheese on top and bake until melted. Delicious, and very cute.

*You can also use other types of squash, although they are more difficult to “stuff” because of size or behavior of the outer peel.

Adapted from a recipe by my daughter, Erin Fitzgerald.



Recipe From Phyllis' Kitchen



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