

Kingsport Acorn Squash

2 Acorn squash
2 tablespoons butter
2 teaspoons honey
1/2 teaspoon kosher salt
1/2 teaspoon black pepper
1 clove garlic, minced
4 tablespoons Tennessee Gourmet™ Snappy Pepper Jelly

Cut squash in half, length-wise. Remove seeds. Pierce flesh, without going through skin, in several areas. Mix remaining ingredients in small bowl.

Over a medium high grill, grill the squash flesh side down until grill marks show, about 10 minutes, rotate 90 degrees and grill another 10 minutes. Turn the squash up and fill with the jelly mixture. Grill, covered, for 45 minutes to 1 hour until fork tender.

Alternatively, bake in pre-heated 350° F. oven for 1 hour or until tender.