

Featuring Tennessee Gourmet® Products

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**Twice-Baked Acorn Squash**

1 large acorn squash, about 2 pounds	2 Tbsp. Tennessee Gourmet® Apple & Spice (your choice of flavor)
¼ pound ground pork sausage	½ tsp. salt
1 apple, cored, peeled and chopped	Butter

Preheat oven to 350°F.

Cut squash in half lengthwise and remove seeds. On the bottom of each half, cut a small slice so the shells sit upright. Cook in boiling water 10 minutes or until tender. Remove from water, cool 5 minutes and scoop pulp from shells.

While squash is cooling, brown crumbled sausage in a skillet over medium heat. When done, add chopped apple, salt, Apple & Spice and squash pulp. Cook 10 minutes, stirring often.

Spoon mixture into squash shells and dot the mixture with butter. Place in a lightly greased baking dish and bake uncovered for 30 minutes. Remove from oven and serve immediately.