

ACORN SQUASH SAUSAGE BAKE: 24 SERVINGS

INGREDIENTS

Renzi #88196 12 small Renzi Acorn Squash (NYS)
Renzi #29047 2 tbsp Unsalted Butter
Renzi #88153 2 cups Onions, chopped
Renzi #14180 6# Ground Sweet Sausage
Renzi #75064 96 oz Musselman Applesauce
Renzi #73231 1 cup Raisins
Renzi #11183 1 cup Brown Sugar
Renzi #28006 6 Large Eggs
Renzi #28301 Moon Valley Pure Maple Syrup to taste



METHOD

1. Cut each squash in half lengthwise. Remove and discard the seeds. Place squash halves, cut side down onto greased sheet pans. Bake in 350 degree oven for 30 minutes. Remove from heat and cool.
2. Heat oil in a large skillet; add onion and sauté 3 minutes. Add sausage and cook until no longer pink. Remove from heat and stir in apple sauce, crumbs, raisins, sugar and eggs. Mix well.
3. Place squash halves cut side up into shallow, full size steam table pans. Scoop a scant ½ cup portion of sausage-apple mixture into each squash cavity. Cover each steamtable pan and bake for 20-30 minutes. Remove covers and continue baking uncovered for an additional 15 minutes, until squash are tender and filling is cooked through and slightly browned. Serve each one with a drizzle of maple syrup, if desired.

FROM THE RENZI KITCHEN