

ACORN SQUASH SOUFFLE

1/4 cup butter or margarine	2 eggs, separated
2 Tbsp. all-purpose flour	2 cups cooked acorn squash,
1 cup milk	well drained
1 teaspoon chopped onion	3/4 cup cracker crumbs
1 1/2 teaspoons salt	1 cup shredded cheddar cheese
1/8 teaspoon pepper	

Melt butter in a heavy saucepan over low heat; blend in flour, and cook until bubbly. Gradually add milk; cook, stirring constantly, until smooth and thickened. Stir in onion, salt, and pepper; remove from heat, and cool slightly. Add egg yolks, beating well. Stir in squash, cracker crumbs, and cheese. Beat egg whites until stiff but not dry; fold into squash mixture. Pour into a greased 1 1/2-quart casserole or souffle dish. Bake at 350 degrees for 45 minutes or until a knife inserted in center comes out clean. Yield: 6 to 8 servings.

CANDIED SQUASH

2 medium-size butternut or acorn squash	1/2 cup firmly packed brown sugar
1/2 cup melted butter or margarine	2 tablespoons light corn syrup
1/2 cup water	1/4 teaspoon ground cinnamon

Parboil whole squash about 15 minutes or until tender; drain. Peel squash, and halve crosswise; remove seeds and membrane, and cut into 1/2-inch thick slices. Combine remaining ingredients in a skillet; stir until well blended. Add squash; stir gently to coat well with butter mixture. Cover and cook over low heat for 10 minutes. Uncover and cook 5 additional minutes. Yield: 6 servings.

FRUITED ACORN SQUASH

3 medium-size acorn squash	1 medium-size apple, chopped
1/2 cup boiling water	2 Tbsp. firmly packed
Salt	brown sugar
1 (8-oz.) can crushed pineapple, drained	2 Tbsp. butter or margarine

Wash, halve, and remove seeds from squash. Place cut side down in a shallow baking dish. Add boiling water. Bake at 350 degrees for 45 minutes. Turn cut side up, and sprinkle with salt; set aside. Combine pineapple, apple, and brown sugar. Spoon filling into each squash half. Dot each with 1 teaspoon butter. Return to oven for 30 minutes or until squash is tender. Yield: 6 servings.