

Our State eats

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Stuffed Acorn Squash

Yield: 8 servings.

- 4 medium acorn squashes**
- Salt and pepper**
- 2 pounds ground spicy pork sausage**
- 1 cup chopped sweet onions**
- 3 stalks celery, chopped**
- 1 (8-ounce) can diced water chestnuts, drained**
- ½ cup dried cranberries**
- 1½ cups soft breadcrumbs**
- ½ cup flat-leaf parsley, chopped**
- 2 large eggs**
- 3 tablespoons whole milk**

Preheat oven to 350°. Halve squashes lengthwise; discard seeds. Sprinkle salt and pepper on the inside of each half. Place squashes in a microwave-safe dish, cut side down. Microwave, covered, on high, 10 to 12 minutes or until squash is slightly fork-tender.

Meanwhile, in a large skillet over medium heat, crumble and cook sausage until no longer pink, 5 to 7 minutes. Drain sausage in a bowl lined with paper towels, and reserve 2 tablespoons of drippings.

Using the same skillet, heat drippings on medium heat, and sauté onions and celery for 5 minutes. Add water chestnuts, cranberries, and breadcrumbs. Stir until breadcrumbs turn light or golden brown. Stir in parsley and add mixture to cooked sausage.

In a small bowl, whisk together eggs and milk; add to sausage mixture and toss until moistened.

Turn over each squash; fill with sausage mixture. Place stuffed squashes onto baking sheet, cover with foil, and bake for 20 to 30 minutes.



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