



Pepper Squash

From the kitchen of B.J. Thompson

Note* This recipe can be made the day before your dinner and warmed up when you are ready to serve. Leftovers are very freezer friendly.**

2 pepper squash
2 T butter
2 T brown sugar
1/8 t cinnamon

1. Preheat oven to 350°F.
2. Wash and pat dry the pepper squash.
3. Slice each pepper squash in half. Scoop out the seed with a spoon.
4. Cover a baking sheet with aluminum foil. Add ½" water. Place squash upside down. Bake uncovered for one hour or until a fork easily pierces the flesh. Let cool for about 20 minutes.
5. When the squash is cool enough to handle, scoop out the flesh into a large mixing bowl and mash.
6. Melt the butter and add to the squash. Mix well.
7. Add the brown sugar and cinnamon. Mix well.

Yield is approximately 4 cups.