

Stuffed Acorn Squash

Lady Kirsten Munro

3 Medium Acorn Squash
Olive Oil
1 Large Onion,
Chopped
3 Garlic Cloves, Finely Minced
6 Tbls Parsley, Minced
6 Mushrooms, Finely Chopped
1 Egg
1/3 Cup Milk
1 Cup Bread Crumbs
Salt and Pepper to Taste
Grated Cheese of Your Choice

Preheat oven to 350 degrees. Wash and rinse the squash. Cut in half and remove seeds. Fill a large saucepan with water and bring to a boil. Place the squash in the pan, cut side down and boil for 8 to 10 minutes. Drain immediately. Heat sufficient amount of oil in a large skillet and saute the onion, garlic, parsley and mushrooms for a few minutes, stirring continuously. In a deep bowl beat the egg and milk together. Add the vegetables mixture and bread crumbs. Mix all very well and season to taste. Butter a flat baking dish and arrange the acorn squash halves in it. Divide the vegetable mixture evenly among the squash halves, filling the cavities. Sprinkle with grated cheese and add 1 teaspoon of oil to the center of each squash half. Bake in a preheated oven at 350 degrees for 20 to 25 minutes. Serve hot.