

Recipe

Baked Butternut Squash

By

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Ingredients

- 1 butternut squash, peeled, seeded
- 4 tablespoons (1/2 stick) butter
- 1- 1 ½ tsp salt
- ½ -1 tsp pepper
- ½ cup brown sugar
- ½ cup chopped walnuts

Preparation

Preheat oven to 350°F.

Cut squash into thin slices and steam them in a big pot until they are tender (20-25 minutes).

Cool slightly and mash flesh. Add butter, sugar, salt, and pepper and mix well. Pour the mixture into a greased 9x13" baking dish. Sprinkle squash with chopped walnuts and bake for 30 to 35 minutes.

Serves

8-12 servings

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