

### ORANGE-HONEYED ACORN SQUASH

3 small acorn squash	1 tsp. salt
1/4 cup orange juice frozen concentrate	2 Tbsp. butter or margarine
1/4 cup honey	1/8 tsp. nutmeg, if desired

Preheat oven to 400 degrees F. (hot). Cut squash in half. Remove seeds. Place squash in a shallow baking pan. Combine orange juice concentrate, honey, and salt. Mix well. Put some of the orange-honey mixture into each squash cavity. Add 1 teaspoon of margarine to each squash half. Sprinkle with nutmeg, if desired. Cover pan tightly with aluminum foil to keep steam in and speed cooking. Bake 30 minutes. Remove foil and continue baking 30 minutes more, or until squash is tender. Serves: 6 - 1/2 squash each.

### BAKED ACORN SQUASH

Preheat oven to 350 degrees F. Cut acorn squash into halves lengthwise; remove seeds and place, cut side up, in shallow roasting pan. Into each half spoon 2 tablespoons butter or margarine and about 1 tablespoon brown sugar, maple syrup or minced onion. Bake squash 45 minutes or until fork-tender. One acorn squash makes 2 servings.

### BAKED BUTTERNUT SQUASH

1 large butternut squash	1/2 teaspoon salt
1 cup water	1/2 teaspoon ground ginger
6 Tbsp. butter or margarine, divided	1 medium-size orange, halved
2 Tbsp. brown sugar	Additional ginger

Cut squash in half lengthwise; remove seed. Place cut side down in a large baking dish. Add 1 cup water; bake at 350 degrees for 30 minutes. Turn squash cut side up; add more water if necessary to cover bottom of pan. Spread 1 tablespoon butter over neck of each squash half; place 1 tablespoon butter in cavity of each. Bake 30 to 45 minutes. Scoop pulp from shell. Combine pulp, 2 tablespoons butter, brown sugar, salt and 1/2 teaspoon ginger in a mixing bowl; beat with an electric mixer until smooth. Squeeze juice from half of orange; stir into squash mixture. Spoon squash into a buttered 1-1/2-quart casserole. Slice remaining orange half; place on squash. Sprinkle lightly with additional ginger. Bake at 350 degrees about 15 minutes or until hot. Yield: 6 to 8 servings.