



From the Culinary Company Kitchen

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Baked Acorn Squash with Cranberry-Orange Compote

Yield: 12 portions

INGREDIENTS	AMOUNTS
Acorn Squash	3 ¼ lb (3 ea)
Brown Sugar	4 oz
Butter, unsalted	6 oz
Salt	As needed
Black Pepper, ground	As needed
Cranberry-Orange Compote	1 pt (see recipe)

1. Quarter the squash and remove the seeds. Place them cut side up on a baking sheet.
2. Sprinkle the squash with sugar and dot with butter. Season the squash with salt and pepper.
3. Cover the squash quarters with foil and bake in a 350°F oven for 1 to 1 ¼ hours or until tender, basting periodically.
4. Serve the squash (still in the skin) on heated plates topped with the compote.

Cranberry-Orange Compote

YIELD: 10 portions

INGREDIENTS	AMOUNTS
Cranberries	1 lb
Orange Juice, Concentrate	6 fl oz
Water	As needed
Sugar	As needed
Orange Zest, blanched	2 oz

1. Combine the cranberries, orange juice, and enough water to barely cover the berries in a pan.
2. Add sugar to taste. Simmer the berries over medium heat until they are softened and thickened.
3. Add the orange zest. Serve hot.