

Acorn Squash Slices

'Acorn squash is a favorite with my family,' relates Mrs. Richard Lamb of Williamsburg, Indiana. 'This recipe gets sweet maple flavor from syrup and an appealing nuttiness from pecans. It's easy, too, because you don't have to peel the squash.'

Prep Time: 10 Minutes

Cook Time: 40 Minutes

Ready In: 50 Minutes

Yields: 6 servings

INGREDIENTS:

2 medium acorn squash

1/2 teaspoon salt

3/4 cup maple syrup

2 tablespoons butter or margarine, melted

1/3 cup chopped pecans

DIRECTIONS:

1. Wash squash. Cut in half lengthwise; discard seeds and membrane. Cut each half crosswise into 1/2-in. slices; discard the ends. Place slices in a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with salt. Combine syrup and butter; pour over squash. Sprinkle with pecans if desired. Cover and bake at 350 degrees F for 40-45 minutes or until tender.