

Acorn squash with sage sausage and corn bread stuffing

Ingredients:

- 6 tablespoons butter
- 1 box corn bread stuffing
- 4 acorn squash, about 3-3/4 inches in diameter, vertically halved and seeded
- 1 pound ground sausage
- 1 medium onion (yellow), coarsely chopped
- 1 tablespoon chopped fresh sage
- 1 tablespoon fresh rosemary
- 1 tablespoon minced garlic
- ½ cup Chicken stock

Directions:

- 1.** Preheat oven to 375 degree F. Lightly oil a large baking pan. Season cavity of squash with salt and pepper. Arrange squash, cut side down, on prepared pan and bake in middle of oven until almost tender, about 30 minutes. Remove pan from oven, carefully turn squash over with a spatula and let stand at room temperature while making stuffing.
- 2.** Prepare corn bread stuffing mix
- 3.** Cook sausage in a large skillet over moderately high heat, stirring and breaking up sausage, until golden brown and no longer pink, about 5 minutes. Transfer with a slotted spoon to a bowl. Drain all but 2 tablespoons fat from skillet. Melt 2 tablespoons butter in skillet and add onions, sage, rosemary and garlic; cook over moderate heat, stirring, until tender, about 10 minutes. Transfer to large bowl with sausage, add corn bread stuffing and toss gently to combine. Season with salt and pepper.
- 4.** Spoon about 3/4 cup stuffing/sausage mix into each squash half in pan, drizzle with stock and dot with 4 tablespoons butter. Bake stuffing and squash in upper and lower thirds of oven, uncovered, until top is crispy and golden brown, about 30 minutes. Makes 8 servings.