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Thanksgiving Acorn Squash



Ingredients

2 large acorn squashes
2 tbsp olive oil
2 tbsp amaretto
8 tbsp butter
8 tbsp brown sugar
8 sage leaves
227g crushed almond biscotti
Salt and pepper to taste

Preparation

- 1 Preheat the oven to 180 degrees C or 356 degrees F.
- 2 Halve the squash and remove the seeds.
- 3 Then sprinkle the exposed mid-section of the squash with olive oil, salt and pepper.
- 4 Cream the butter and sugar together with the amaretto.
- 5 Brush this mixture onto the exposed layer of the squash.
- 6 Place two sage leaves onto each half and sprinkle with the crushed biscotti.
- 7 Bake for 35 minutes - brushing any remaining creamed butter onto the squash every 12-15 minutes.

Cooks Note
