



Baked Acorn Squash with Parmesan and Sage

Makes 6 servings

3 large acorn squashes, about 3 pounds
6 tablespoons (¾ stick) butter
6 tablespoons brown sugar
¾ cup grated Parmesan cheese
2 tablespoons chopped fresh sage leaves
½ teaspoon salt
¼ teaspoon ground black pepper

Preheat the oven to 350°F. Wash the squashes and cut them in half. Remove the seeds and place the halves, cut side up, in a 9 by 13-inch baking dish.

To each squash half add 1 tablespoon of the butter, 1 tablespoon of the brown sugar, 2 tablespoons of the Parmesan, and 1 teaspoon of the chopped sage. Sprinkle the salt and pepper over the squash halves, distributing them evenly among the halves. Cover the pan tightly with aluminum foil, and bake the squashes until they are tender if pricked with a fork, approximately 50 minutes.

Uncover the the baking dish, and continue to bake the squashes for 30 more minutes. Remove the squashes from the oven, and let it cool slightly before serving them warm.



LEFT: *T could cause a sensation even at the market, as seen with Aunt Betty in this 1932 snippet from the Atlanta Constitution.*