

ACORN SQUASH WITH PEAR STUFFING

MAKES 4 SERVINGS

- 2 acorn squash**
- 2 tablespoons butter or margarine**
- 1 small onion, chopped**
- 2 medium pears, peeled and chopped**
- 2 tablespoons light brown sugar**
- 2 tablespoons bourbon**
- 1 teaspoon salt**
- 1/2 teaspoon ground ginger**
- 1/2 teaspoon ground nutmeg**
- 1 1/2 cups orange juice**
- 3/4 cup sugar**

CUT each squash in half lengthwise; remove and discard seeds and membranes. Place squash halves, cut side down, in a 13- x 9-inch baking dish. Add water to depth of 1 inch.

BAKE, covered, at 400° for 45 minutes. Drain. Return squash halves to dish, cut side up. Set aside.

MELT butter in a large skillet over medium heat; add onion, and cook, stirring occasionally, 20 minutes. Add pear and next 5 ingredients; cook, stirring occasionally, 5 minutes. Spoon mixture into squash halves.

BAKE at 350° for 15 to 20 minutes.

BRING orange juice to boil in a small saucepan. Stir in sugar, and boil 10 minutes. Serve over squash. Prep: 10 min.; Cook: 25 min.; Bake: 1 hr., 5 min.