

## **Glazed Butternut Squash**

### **Ingredients**

- \* 2 butternut squash (about 3 pounds)
- \* 1/4 cup water
- \* 1 tablespoon sugar
- \* 1/2 teaspoon black pepper
- \* 1 teaspoon dried sage
- \* 1/2 cup apple juice
- \* 2 tablespoons margarine
- \* 1 teaspoon salt
- \* 1/4 cup chopped pecans, toasted

### **Direction**

1. Peel and cut squash in half and remove seeds. Cut into 2-inch pieces.

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2. In a large skillet, stir together squash, juice, water, margarine, sugar, salt, and black pepper.
3. Bring to a boil. Reduce heat, cover, and simmer for 25 minutes. Stir occasionally.
4. Remove lid and cook 5 minutes or until liquid thickens and squash is tender.
5. Gently stir in pecans and sage.

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