

Squash and Apples

Source: Sandy Graff

Ingredients

- 1 Butternut squash
- ½ stick (2 oz) butter, plus more for dotting
- brown sugar
- cinnamon, nutmeg and ginger, to taste
- Approx 3 apples

Method

Boil Butternut Squash until it is soft. Remove from water and scoop out squash into a casserole dish.

Add ½ stick butter, brown sugar, cinnamon, nutmeg and ginger (to taste). Slice about 3 apples in circles.

Divide squash in half and move ½ of it to a bowl. Line squash in casserole with apples (sprinkle with brown sugar and spices - dot with butter).

Put the rest of the squash back in over the apple layer and add another layer of apples (with sugar, spices and butter). Use VERY MODERATE amounts of ginger and nutmeg.

Cover with foil and bake for about an hour at 350 degrees.