

SPAGHETTI SQUASH BAKE with DRIED CRANBERRIES & CHESTNUT CRUMBLE

This side dish can be made in stages- bake off the squash a day or 2 ahead, allow to cool and then scoop out the flesh. Mix in dried cranberries before re-heating in a sauté pan with a Tablespoon each of butter & oil, and then transfer into ovenproof dish to finish baking. The combination of Fall squash, nutmeg, chestnut, cranberry and brown sugar is so delicious it needs no further description!

Ingredients

1 large Spaghetti Squash
6 Tablespoons Brown Sugar,
divided
8 Tablespoons Butter,
divided
2 teaspoons Nutmeg
1 teaspoon ground Ginger
½ Cup dried Cranberries
1 Cup peeled Chestnuts
5 ounces or 1 pack Graham
Crackers

Directions

Oven 375F

Cut squash in half from top to bottom and then scoop out the seeds & pulp.

Place cut side up in a deep baking dish and pour in about 1/3 cup water to the bottom of the dish.

Sprinkle 3 Tablespoons brown sugar, nutmeg and ginger over the squash before placing 2 Tablespoons of butter onto each half.

Cover with foil and bake for 45-60 minutes- squash should be very soft when done. Allow to cool so that you can hold a side in one hand underneath a kitchen towel and scoop out the flesh using a large spoon and place into a mixing bowl.

Season with about a teaspoon of salt and then mix in dried cranberry.

Transfer into a ovenproof dish. Melt remaining 4 Tablespoons butter.

Using a food processor, pulse the chestnuts, Graham crackers, remaining 3 Tablespoons brown sugar and melted butter together so that there are some pea-sized pieces of chestnut and then sprinkle over the squash to create a “crumble”. Bake for 20-25 minutes.

Crumble will be slightly darker in color and the whole dish very fragrant.