

SPICY DICED ACORN

Ingredients

*1 Acorn Squash, about 1
½ pounds*

*¼ Cup Hazelnuts,
chopped roughly*

¼ Cup Dried Cranberries

*1 teaspoon Hepp's Red
Clay Salt*

1 teaspoon Paprika

*1 Tablespoon Hepp's
Habanero Sugar*

Directions

Place Acorn Squash in a pot deep enough so that it is covered with water and place a plate on top to weigh it down.

Bring to a boil and simmer for 12 minutes.

Remove and allow to cool- flesh should not be too soft for this recipe.

When ready, slice off the stem end a ¼ inch and small tip at the other end and slice in half lengthwise.

Remove the seeds with a spoon and peel the skin off with a sharp peeler.

Dice Squash into ½ inch pieces as evenly as possible.

Prepare a large sauté pan over medium-high heat.

Toss Squash with Salt, Sugar & Paprika and working in batches cook the Squash for a couple minutes in the sauté pan with Hazelnuts.

Squash is ready when sugar has caramelized and created some dark edges and Hazelnuts are toasted but not burnt, and the pieces tender.

Transfer to a bowl, keep warm and repeat with remaining ingredients.

Sprinkle with dried Cranberries to serve.

Great as a side dish with Roast Pork or Chicken and Wild Rice.