

Steamed Apples & Butternut Squash

Course Vegetables and Side Dishes

Ingredients

- 1 small butternut squash peeled, seeded, cut into 1" pcs (yield 3 c)
- 2/3 c apple juice
- 1 tsp vanilla extract
- 1 tbsn sugar
- 3 large golden delicious apples peeled & cut into 1" pcs

Topping

- 2 tbsn finely chopped pecans
- 2 tsn sugar
- 1/2 tsn cinnamon

Instructions

1. Place squash in large saucepan (3-4 qt).

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2. Combine apples juice, vanilla and pour over squash. Sprinkle with sugar.

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3. Bring to boil over med-high heat, then cover, reduce heat to med-low & cook until squash is slightly tender.

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4. Add apples and mix well. Cover and continue to cook for 7-8 minutes until apples and squash are tender (but not mushy).

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5. drain, reserving juice, and pile into a 9" pie pan or other shallow serving pan.

Topping

1. Combine all ingredients, sprinkle on squash mix. Serve immediately.

Recipe Notes

To serve again: puree leftovers, including topping. Add just enough of the reserved juice to make it blend smoothly. Serve cold as an alternative to applesauce.