

Acorn Squash with Wild Rice, Cranberry & Sausage Stuffing

Ingredients:

- 1 Cup Whole Wheat Bread, Dried* and broken into small pieces
- 1 Cup White Bread, Dried* and broken into small pieces
- 1 Cup Cooked Wild Rice
- 1 tablespoon olive oil
- 1/2 Cup Onion, diced
- 1/2 Cup Celery, diced
- 1/2 lb Ground Pork Sausage (if you can't find ground and/or it comes in a casing, remove the casing first)
- 1/2 teaspoon Dried Sage
- 1/2 teaspoon Dried Rosemary
- 1/2 teaspoon Dried Thyme
- 2 Tablespoons Freshly Chopped Parsley
- 1/2 Cup Dried Cranberries
- 2 Tablespoons Butter, melted
- 1/4– 1/2 Cup Vegetable Broth
- Acorn Squash, Halved and Seeded

Directions:

*Break the bread into little pieces and leave out to stale for a few days (bakery bread stales faster than processed breads). If you don't have time to do this, put the bread into the oven at 350°F for 5-7 minutes and let it cool and break into fine pieces

1. Heat olive oil in a large skillet over medium heat, add the onions, celery and sausage. Continue breaking up the sausage into little crumbles. Cook until the sausage is cooked through. Add the spices and stir.
2. Add the, cranberries, bread, rice, parsley, and butter.
3. Drizzle with the vegetable stock until you get a nice consistency. This could take as little as 1/4 cup or as much as 1/2 a cup.

Acorn Squash

1. Cut an acorn squash in half, scoop out the seeds.
2. Add a little olive oil in the middle and use a pastry brush to coat the edges.
3. Place the squash halves open side down on a baking sheet and bake in an oven at 350° F for 15-20 minutes.
4. Flip the squash over and run a fork through the middle making little strings. Add a little butter and top with the stuffing. Pile it on!
5. Bake for another 20-30 minutes or until the squash is tender and the stuffing is done.