

November Member Recipe

Acorn Squash Di Pescara, Northbrook

Ingredients

2 medium sized acorn squash (wash, cut in half then cut each half into four pieces, remove seeds)
1/4 stick of butter
1 C of packed brown sugar
1 C of candied pecans
1 Tbsp of salt and fresh cracked black pepper



Preparation

In a large pan heat the olive oil.

Add the spicy Italian sausage using a spoon break it into small pieces and allow to brown on all sides.

Remove the sausage from the pan, leaving the oils in the pan.

Add the carrots, celery and onions and cook until soft. Approximately 5-7 minutes.

Add garlic and herbs and cook a few minutes more.

Add the focaccia to the pan and reserved sausage cooking until the bread begins to absorb the moisture.

Add the turkey stock, season with salt and pepper and cook until all the liquid is absorb.