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| |  | | --- | | Vanilla Bourbon Baked Balsamic Acorn Squash  This recipe can make use of Riverside’s farm-fresh acorn squash.  C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png  **Ingredients**   * 1 **acorn squash** * 1/3 cup maple syrup * 2 tablespoons balsamic vinegar * 1 tablespoon lemon juice * 1 teaspoon vanilla extract * 2 tablespoons bourbon * 2 tablespoons butter * few pinches of nutmeg   **Directions**  Preheat oven to 375  In a bowl, mix syrup, vinegar, lemon juice, vanilla and bourbon together. Cup acorn squash in half and brush mixture on top with a pastry brush. Set squash cut side up in a baking dish. Bake for 20 minutes.  Remove from oven and brush mixture over squash again. Pour remaining mixture into each squash cavity equally. Top with 1 tablespoon butter each and a sprinkle of nutmeg. Bake for 20 more minutes.    Photo & recipe: [howsweeteats.com](https://www.howsweeteats.com/2010/10/vanilla-bourbon-baked-balsamic-acorn-squash/) | |
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