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| Vanilla Bourbon Baked Balsamic Acorn SquashThis 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 375In 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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