



REAL TEXAS RECIPES

Real Texas Wild Rice Stuffed Acorn Squash

Ingredients

- 1 Acorn Squash, halved and seeded
- 2 -3 squares [Real Texas Honey Cornbread](#)
- 2 teaspoons Butter
- 1 small Onion, chopped
- 1 Garlic clove, minced
- 1/2 cup Mushrooms, chopped
- 1 cup Wild Rice
- 2 sprigs fresh Sage, chopped
- 2 cups Vegetable Stock
- 1 cup Chicken Stock (or you can use Vegetable Stock)
- 1/4 cup Jalapeno's, minced
- 1/4 cup Celery, chopped
- 2 tablespoons Pecans, chopped

Directions



Cut the acorn squash into half.
Take out the seeds.



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Slightly grease a cookie sheet. Place the acorn squash cut side down. Bake in the oven at 350F degrees until when you press on it, it's almost soft.



Make the [**Real Texas Honey Cornbread**](#). Click on the hyperlink for the recipe.



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Add chopped onion, fresh garlic, celery, mushrooms, jalapenos, salt and fresh ground pepper, crumbled cornbread and fresh chicken stock.



Use your hands so you can feel the texture and mix. Set aside.



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Take the acorn squash out of the oven. And as you can see, it is soft to touch but not mushy and set aside.



Melt the butter. Add garlic and onion. Sauté until the onion is translucent which could take anywhere 2 to 3 minutes.



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Add the mushroom. Sauté until there are no juices left.



Add wild rice, fresh sage. Cook a little bit until the rice has turned a little brown.



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Add vegetable stock, stir and bring to a boil. Turn to a low simmer. Cover it and keep cooking until the rice is tender.



Add wild rice to a corn bread mixture.



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Pile the wild rice mixture on the acorn squash.



Sprinkle fresh pecans on the top. Place in the oven at 375F degrees.

This is my real Texas Wild Rice Stuffed Acorn Squash.