

## Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

### Carnival Squash with Apples and Thyme

- 1 Carnival or Acorn Squash
- 1 tbsp Melted Butter
- 2 sprigs fresh thyme
- 2 Small apples (or 1 large)
- ¼ tsp cinnamon
- 2 tbsp brown sugar

#### Directions:

Heat the oven to 375°. Cut the squash in half and scoop out the seeds. Place on a cookie sheet and brush with a little of the butter and season with a little salt. Place a thyme sprig in each half and bake for 15 min. Meanwhile, mix together the apples, the remaining melted butter, sugar and cinnamon.

Remove the squash from the oven. Fill each squash with the apple mixture. Put them back in the oven for 15-20 minutes more, or until the squash and the apples are soft and caramelized. Serve and enjoy!



**Untiedt's Vegetable Farm, Inc.**

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