

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10 a.m. to 6:30 p.m. Mid-June to Labor Day

Grilled Squash Kebabs

1 ½ lbs firm winter squash
½ cup melted butter
2 tbsp honey
1 tsp cinnamon
6 bamboo skewers

Directions:

Peel squash, remove seeds, and cut into 1-2 inch cubes. Preheat grill with a hot fire. If using a charcoal grill prepare for indirect grilling. Combine cinnamon with melted butter. Thread squash onto skewers and brush with about half the melted butter. If using a gas grill turn burners off on one side. Place skewers on the unheated side and cook with the lid down for 15-20 minutes. The squash is done when it is easily pierced with a fork. While grilling mix remaining melted butter with honey. When the squash is done, remove from skewers and toss with butter/honey mixture. Serve hot.



Untiedt's Vegetable Farm, Inc.

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