

# 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

## Wild Rice Stuff Squash

1 6oz package long grain wild rice mix  
2 1/3 cup chicken broth  
3/4 cup dried cranberries  
1tsp rubbed sage  
1tsp dried thyme  
1 Tbsp Olive Oil  
1/2 cup coarsely chopped pecans  
2 celery ribs, chopped  
1 med onion, chopped  
4 med sweet dumpling squash  
3/4 cup water

### Directions:

In a large saucepan, combine the rice with the contents of seasoning mix, broth, sage and thyme. Bring to a boil.

Reduce heat, cover and simmer for 23 - 25 min or until rice is tender and liquid is almost absorbed. Meanwhile in a large skillet, saute celery and onion in oil until tender. Stir in cranberries and pecans. Remove from heat. Stir in rice mixture.

Remove the top of the sweet dumpling squash, remove and discard seeds and membranes. Fill squash with rice mixture. Place in a deep baking dish and pour water into pan. Cover pan tightly with foil and bake at 350 degrees for 50 - 60 min or until squash is tender.



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

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**Special Event or Canning Project?**