

## Stuffed Winter Squash

2 acorn squash  
2 to 3 chopped cooking apples  
1/4 cup chopped celery  
2 Tablespoons chopped pecans  
2 Tablespoons brown sugar  
1 lb Sausage

Cut squash in half clean and put cut side down in glass baking dish. Cook at 350 for 45 min. Brown sausage and cut up apples and celery while squash cooks. Mix together. If have non nut eaters save out some for them and add pecans to the rest. When squash is ready turn right side up and fill. Put rest of filling in a glass sq cake pan Sprinkle with brown sugar. Cook uncovered for 25 to 35 minutes more.

Mom made squash with just the apples mixture for a side dish if doing that drastically reduce filling.

<http://www.lincolntent.com/GFCF-Sausage.html>