

Apple Stuffed Squash

1 medium acorn squash
¼ tsp. salt
1 medium tart apple, thinly sliced
1 tablespoon of raisins
2 tsp. lemon juice
2 tablespoon butter or margarine
2 tablespoons brown sugar
½ tsp. ground cinnamon
¼ teaspoon nutmeg

Sprinkle squash with salt. In skillet, sauté apple slices and raisins in butter until apples are tender. Add sugar, cinnamon and nutmeg. Spoon into squash halves: place in a baking dish. Bake, uncovered, at 350 degrees for 45-55 minute or until squash is tender.

Yields: 2