

Sweetnicks.com

## *Roasted Butternut Squash*

*Recipe courtesy of Rachael Ray*

3 medium butternut or acorn squash, cut in half, seeds removed

6 tablespoons butter, cut into pieces and softened

1/2 cup maple syrup

Freshly grated nutmeg

Freshly ground black pepper

Preheat the oven to 400°F. Place butternut squash halves on a large baking sheet with the cut side up. Divide the butter pieces among all 6 halves, smearing it all over the cut side of the squash.

Drizzle each half with maple syrup and season with freshly grated nutmeg and ground black pepper. Roast the squash for 40-60 minutes or, until the flesh is tender when poked with a fork. You can serve each person a whole half each or you can scoop out the flesh into a serving bowl, whatever makes you and yours happy.

Yields 6 servings