

OVEN ROASTED BUTTERCUP SQUASH

Roasted butternut squash is a delicious and impressive holiday side dish recipe. The roasted squash is served inside of the vessel, creating a beautiful centerpiece at your table.



Ideal for a holiday table centerpiece, filled with tons of fall flavors; this roasted butternut squash recipe is a one pot side dish! You will wow your family and friends with this simple but elegant recipe. Make this stunning centerpiece and virtually a no mess dish for your next holiday gathering!

I HOPE YOU ENJOY THIS ROASTED BUTTERCUP SQUASH RECIPE!



Oven Roasted Butternut Squash

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Serves 8

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Prep Time

15 min

Cook Time

1 hr

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Ingredients

1. 1 large buttercup squash
2. 1 stick butter
3. 1/4 cup molasses
4. 1 cup packed brown sugar
5. salt and pepper to taste

Instructions

1. Preheat oven to 400 degrees
2. Remove top of squash like carving a pumpkin, clean seed from top and keep to use when baking
3. Completely remove seeds and pith from squash, salt and pepper inside of squash
4. Cover a baking sheet with aluminum foil
5. Fill squash cavity with butter, molasses and sugar, add more salt and pepper to taste
6. Wrap squash completely in aluminum foil, place on prepared baking sheet and bake for 45-1 hour
7. Remove squash from oven and test for doneness, lift lid, piercing the flesh with fork. Squash is done when fork slides smoothly into flesh with no resistance
8. Using a large spoon, scoop flesh in chunks leaving flesh inside the squash in the hot liquid
9. Serve hot

Notes

1. This is a spectacular centerpiece for the holidays!

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>



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