

SQUASH BAKE

Dried cherries bring out the flavor of this easy-to-prepare side dish.



2 acorn squash
1/4 cup butter or margarine, melted
1/2 cup dried tart cherries
1/4 cup chopped pecans
3 tablespoons firmly packed light brown sugar
1/2 teaspoon cinnamon

Cut each acorn squash in half. Remove seeds and fiber. Place cut side down in baking pan with small amount of water in bottom. Bake in a 350-degree oven 45 to 50 minutes or until squash is tender and can be pierced with a fork. (Or place squash cut side down in a microwave-safe container. Add a little water. Microwave on High (100% power) 5 to 7 minutes, turning dish once. Continue cooking, if necessary, until squash is tender.)

Meanwhile, combine butter, cherries, pecans, brown sugar and cinnamon. Heat on top of stove or in microwave oven until butter melts. Fill center of each squash half with one-quarter of the cherry mixture. Mix some of the cooked squash with the cherry filling. Serve immediately.

Makes 4 servings.