

STUFFED TURBAN SQUASH

Serves 6 adults

One (3-pound) turban squash (8" diameter)	4 T. butter
2 carrots, finely diced	2 stalks celery, chopped
1/2 small onion, chopped	1/2 lb. oyster mushrooms
1 pound pork sausage*	4 T. light brown sugar
1/2-3/4 c. soft sourdough breadcrumbs	1/2 tsp. black pepper
2 tsp. salt	1 tsp. garlic powder

Directions

Preheat oven to 350°F. Cut top off turban squash (cutting a lid like you would for a jack o'lantern) by cutting around its seam. Remove seeds and pulp (save seeds for roasting). An ice cream scoop works well. Remember to save the top for later. Place squash, cut side down, on oiled or foil-lined baking sheet or a 8-9" square pan. Cover squash with foil. Roast 50 to 60 minutes or until tender. Remove and allow it to cool a while. Scoop out cooked flesh and save squash cavity for serving.**



In a large skillet over med-high heat, melt butter and add carrots. Cook 2-3 minutes, then add celery, onions and mushrooms. Cook until becoming soft. Add sausage and cook until meat is done and vegetables are tender. Drain grease. Stir in brown sugar, breadcrumbs, salt, pepper, cooked squash pulp and mix well. Spoon mixture into the cavity of turban squash and cover with squash lid. Bake filled squash at 350 degrees for 20 to 25 minutes or until heated through. Slice like a pie and serve hot with sourdough bread. Makes about 6 portions.

NOTES:

* Other options would be to use turkey sausage, or omit the sausage and double up on the mushrooms.

** Note, you could do this part ahead of time.



Credit: Recipe by Angel Miller of 2 Angels Mushroom Farm