

Baked Acorn Squash

4 medium-sized acorn squash

16 tsp. honey

8 tbs .butter or margarine

fresh ground pepper to season

Slice the squash in half crosswise and scoop out the pulp and seeds. Trim the bottoms, if necessary, so that the squash will stand hollow side up. Place 2 teaspoons honey in the hollow of each squash, then add 1 tablespoo butter or margarine to each and a twist or two of fresh ground pepper. Place squash in a large, shallow baking pan and bake, uncovered, in a moderate oven, 350 °, for about 2 1/2 hours or until the squash are tender.