



PACIFIC COAST  
FARMERS' MARKET  
ASSOCIATION

## STUFFED WINTER SQUASH



Stuffed Winter Squash is a tasty way to enjoy one of Autumn's best vegetables. This hearty stuffed version is full of flavor and texture.



01 HR 20 MINS



Serves 2 dozen



Featuring

[Halog Farms](#)  
[Bautista Ranch](#)

### INGREDIENTS

- 1 or 2 winter squash, depending on size (acorn, butternut, or other hard-shelled squash)
- 1 onion, diced
- 8 cups bread, diced (sourdough or your favorite type)
- 1 pound butter/oil (6 cups)
- 6 chestnuts, diced (optional)
- 1-1/2 tablespoons sage

- 3 teaspoons thyme
- 1-1/2 tablespoons oregano
- 1 teaspoon nutmeg
- 1/2 bunch parsley, chopped
- Salt and pepper, to taste
- String to tie squash together
- 4 stalks celery, diced

## Gravy

- 1/4 cup flour
- 1/2 cup butter
- 2 cups stock (vegetable stock will make it all vegetarian)
- 1 teaspoon thyme
- 1 tablespoon rosemary
- 1 tablespoon marjoram
- 2 teaspoons sage
- 1/2 teaspoon nutmeg

## PREPARATION

Preheat oven to 375°F.

Add butter/oil, onion, celery, sage, thyme, oregano, and nutmeg in a pan and cook for 10-15 minutes. Add parsley to pan and take off heat.

Cut bread and place in a bowl. Add ingredients to the bowl with bread and mix together till all bread is combined evenly, salt and pepper to taste.

Cut squash in half and spoon out insides. Spoon stuffing mixture into one half of squash.

Tie squash halves together with string and place in the oven.

Cook for 35-40 minutes or until brown on the outside.

## Gravy

Add butter and flour into pan. Continuously stir so it does not burn. Add thyme, rosemary, marjoram, sage, and nutmeg. Continue to stir and slowly add stock.

Bring it to boil continue to stir. If too thick, add more stock and bring to boil. Add salt and pepper to taste.