

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Pat Strazdins' Pecan Squash Casserole

Time: About 1 hour; Serves: 8+

Casserole Ingredients:

- 2 medium butternut squash (peeled, cut, and steamed)
- 3 tablespoons butter
- 2 tablespoons cream
- 1 tablespoon brown sugar
- 1 tablespoon maple syrup
- ¼ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon ginger
- ½ cup pecans, chopped

Topping Ingredients:

- 6 tablespoons maple syrup
- 2 tablespoons brown sugar
- 3 tablespoons butter, melted
- 1 cup pecans, finely chopped

Directions:

- Mash squash after cooking. Blend in remaining casserole ingredients.
- Pour into greased 2-quart casserole dish.
- Prepare the topping:
 - Combine maple syrup, brown sugar, and melted butter. Blend in pecans.
- Lightly drizzle topping over squash.
- Bake at 350° for 25 minutes, or until glaze sets to form a crust.
- Serve warm.

