

Acorn Squash, Indonesian

3 acorn squash

salt and butter

¼ cup melted butter

1/3 cup chutney

1/3 cup flake coconut

Cut squash in half; remove seeds. Wash and drain excess water but do not dry. Sprinkle with salt and pepper. Place in slow-cooking pot. Cover and cook on low for 3 to 5 hours or until tender. Remove from pot; set, cut side up, on broiler pan or heat-proof platter. Brush inside of squash with butter. Mix chutney and coconut; spoon into cavity of squash. Bake in 400°F. oven for about 15 minutes or until bubbly. Makes 6 servings.

Stuffed Butternut Squash

3 butternut squash

1 cup hot water

¼ tsp. salt

1 tbs. corn syrup

2 tbs. raisins

¼ cup chopped walnuts

¼ cup brown sugar

2 tbs. melted butter

Cut squash in half; remove seeds. Place metal rack or trivet in bottom of slow-cooking pot. Pour in 1 cup hot water. Arrange squash on rack. Cover pot and cook on high 2 to 3 hours or until done. Remove from pot; scrape out pulp down to the skin. Add 3 tbs. butter, salt, and corn syrup to pulp and beat until smooth. Stir in raisins and nuts. Put filling back into shells; place on broiler pan. Combine brown sugar with 2 tbs. melted butter. Drizzle over top of filled squash. Place under broiler several minutes or until top is slightly crusty. Makes 6 servings.

Herbed Squash Au Gratin

8 to 10 summer squash (about 2 lbs.)

Water

1 tsp. salt

¼ cup butter or margarine

2 cups herb-seasoned croutons

½ cup grated cheddar cheese

Cut Squash into ¼-inch thick crosswise slices. Cover with water in slow-cooking pot. Add salt. Cover and cook on low for 3 to 4 hours or until tender. Drain. Meanwhile, melt butter in small skillet. Stir in croutons; heat until lightly browned. Add cheese. Sprinkle over well-drained squash. Makes 6 to 8 servings.

Squash Medley

8 unpeeled summer squash (about 1 lb.)

½ tsp. salt

2 small tomatoes, peeled and chopped

½ small green pepper, chopped

¼ cup sliced green onions

1 cup chicken bouillon

4 slices bacon, cooked and crumbled

¼ cup fine dry bread crumbs

Thinly slice squash; sprinkle with salt. In slow-cooking pot, arrange alternate layers of squash with tomatoes, green pepper, and onions. Pour Bouillon over. Top with bacon, then bread crumbs. Cover pot and cook on low for 4 to 6 hours. Makes 5 to 6 servings.

Double Squash Combo

1 ½ lbs. zucchini

1 ½ lbs. summer squash

½ tsp. salt

¼ tsp. pepper

1/8 tsp. garlic salt

¼ cup butter or margarine

3 tbs. fine dry bread crumbs

3 tbs. grated Parmesan cheese

Cut both kinds of squash into ½-inch pieces. Put in bottom of slow-cooking pot. Sprinkle with salt, pepper, and garlic salt. Dot with butter; sprinkle with crumbs and cheese. Cover and cook on low for 6 to 7 hours or until tender. Makes 6 to 8 servings.