



Bourbon Baked Acorn Squash

Ingredients

- 1 acorn squash
- 1/3 cup [Iron Fish Bourbon maple syrup](#)
- 2 tablespoons [Fustini's Maple balsamic vinegar](#),
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract
- 2 tablespoons bourbon
- 2 tablespoons butter
- few pinches of nutmeg

Sharon's Hint

Adapted from "How Sweet Eats"

Directions

Step 1.

Preheat oven to 375. In a bowl, mix syrup, vinegar, lemon juice, vanilla and bourbon together. Cut acorn squash in half and brush mixture on top with a pastry brush. Set squash cut side up in a baking dish. Bake for 20 minutes. Remove from oven and brush mixture over squash again. Pour the remaining mixture into each squash cavity equally. Top with 1 tablespoon butter each and a sprinkle of nutmeg. Bake for 20 more minutes.