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Apple-Stuffed Acorn Squash

The cooks in the Fury Falls Inn series are tasked with planning a huge feast for both a wedding supper and a gathering on Allhallows Eve. The full menu is long indeed, but this recipe is one I've tried for me and my husband. This is definitely a keeper, too! I hope you enjoy it as much as we did.

Ingredients

- 1 acorn squash
- 1 cooking apple
- Fresh lemon juice
- ¼ cup packed brown sugar
- 2 tablespoons butter
- Ground cinnamon

Instructions

Cut squash in half

Place in a shallow baking dish, cut side down, and add ½ inch of water.

Bake in 375°F oven for about 35 minutes, or until almost tender. Do not allow to boil dry.

Pour off water, and scoop out seeds.

Make apple filling: core, peel, and dice apples and mix them with the lemon juice and brown sugar.

Mix 1 tablespoon butter with the apple filling. Use remaining butter to brush over the cooked squash halves.

Sprinkle squash with cinnamon, then fill the halves with the apple mixture, and place in a baking dish.

Add ½ inch of boiling water, cover pan tightly, and bake for 30 minutes.

