



Two-time Farm Aid performer shares her favorite family farm side-dish

GRACE POTTER'S SPICY & SWEET ACORN SQUASH

- 2 acorn squashes (halved)
- 1 shallot, diced
- 1 jalapeño pepper, sliced into rings (seeds removed)
- 2 tbsp olive oil + 1 tbsp olive oil
- salt & pepper (to taste)
- chili powder (to taste)
- 2 tbsp maple syrup
- smoked Gouda, or cheese of your choice (goat cheese would work well!)

1 Preheat oven to 400

2 In a small frying pan, heat 1 tablespoon olive oil over medium heat and cook shallots for about 3 minutes. Set aside.

3 Cut each acorn squash in half and scoop out the seeds and stringy stuff. Discard squash guts and seeds (or save seeds for roasting with a generous sprinkling of salt). Slice a small piece off bottom of each squash half – just enough to level it.

4 Set squash halves, scooped sides down, on a buttered baking sheet. Bake until golden, about 30 minutes. Turn squash over; prick insides all over with a fork. Divide 2 tablespoons olive oil, maple syrup, fried shallots, and a couple jalapeño rings into each squash belly; season with a healthy sprinkle of chili powder and season with salt and pepper. Continue to bake, belly up, until flesh is easily pierced with the tip of a paring knife, 25 to 30 minutes.

5 For the last few minutes of roasting, add crumbled cheese to each squash belly. Serve each guest a squash half, or slice and serve for a smaller portion for each plate.

6 Enjoy with friends and family!