

Maple-Glazed Acorn Squash

(Note: This version is much more generous with the moistening and glazing ingredients than the original)

Serves 4

Ingredients:

<i>2 acorn squash</i>	<i>½ cup maple syrup</i>
<i>4 tablespoons vegetable oil</i>	<i>6 tablespoons butter</i>
<i>4 teaspoons sugar</i>	<i>¼ teaspoon cayenne pepper</i>
<i>1½ teaspoons salt</i>	
<i>1 teaspoon ground pepper</i>	

1. Adjust oven rack to middle position and heat oven to 475°.
2. Halve squash through stem, seed and cut each half into 4 wedges.
3. Toss squash, oil, sugar, salt, and pepper in a large bowl.
4. Arrange squash cut side down in a single layer on a rimmed baking sheet.
5. Bake until bottoms of squash are deep golden brown – about 25 minutes.
6. Meanwhile, bring syrup to boil in small saucepan over medium-high heat.
7. Reduce heat to medium-low and simmer until slightly thickened – about 3 minutes.
8. Off heat, whisk in butter and cayenne until smooth, then cover and keep warm.
9. When bottoms of squash are deep golden, remove from oven, flip, and brush with approximately half the glaze.
10. Bake, rotating baking sheet, until squash is tender and deep golden all over, about 15 minutes (if tender before truly golden, turn on the broiler for a few minutes to add color – don't let it burn).
11. Flip squash and brush with remaining glaze and serve.