



Acorn Squash with Brown Sugar Butter Sauce

[Savory Sweet Life](#)

BAH Note: To get the squash to lay flat in the baking dish, carefully slice a bit off of the sides of the squash. Depending on the size of your squash, start checking for doneness after 10 or 12 minutes. After 15 minutes mine was starting to get a little mushy in places.

- 1 acorn squash, cut in half with seeds removed
- 1/2 cup water
- pinch of salt
- 2 tablespoons butter
- 4 to 6 tablespoons brown sugar

Pour the water into a microwave safe casserole dish large enough to hold the squash. Place the squash halves flesh side down in the dish and microwave for 15 minutes. Carefully remove the hot dish from the microwave.

Heat your broiler to High.

Transfer the (hot) squash halves, flesh side up, to a baking sheet covered in foil. Place 1 tablespoon butter in each half and carefully rub it over the entire fleshy surface (I used a silicone brush for this and it worked great). Let the butter melt down into the middle of the squash. Sprinkle each half with a small pinch of salt and half of the brown sugar. Make sure some of the sugar lands in the pool of butter at the center of the squash.

Broil for 5 minutes. The edges of the squash should start to brown and caramelize. If not, broil for an additional 3 minutes.

Enjoy this as is for a side dish or stuff with something savory for a main course.

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