

Sausage-Stuffed Squash

Submitted by: Ginger Janousek: McPherson, KS

2 medium Acorn Squash
1 Pound Bulk Pork Sausage
½ C. Celery, finely chopped
½ C. Onion, finely chopped
1/3 C. Sour Cream

Cut squash in half; discard seeds. Cut a thin slice from bottom of squash with a sharp knife to allow it to sit flat. Place squash cut side down in a microwave-safe dish. Cover and microwave on high for 10-12 minutes or until tender.

Meanwhile, crumble sausage into a large skillet; add celery and onion. Cook over medium heat until meat is no longer pink; drain. Remove from the heat; stir in sour cream. Spoon into squash halves. Cover and microwave for 1 minute or until heated through. Yield 4 servings.