

# Betty's Brown Sugar Baked Butternut Squash



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In this video, Betty demonstrates how to make Brown Sugar Baked Butternut Squash. This is an easy and showy side dish for your holiday table.

## Ingredients:

1 uncooked butternut squash, peeled, deseeded, and cut into 1-inch cubes  
6 tablespoons melted butter  
½ cup light brown sugar, firmly packed  
freshly ground sea salt, to taste  
freshly ground black peppercorns, to taste

Melt 6 tablespoons butter in a medium-sized pot over medium heat. Stir in ½ cup brown sugar. Add 1-inch cubes of uncooked butternut squash, stirring to coat with brown sugar/butter mixture. Grind sea salt and fresh black peppercorns over top. Use a large spoon to stir mixture to evenly distribute flavors. Pour into a 13-inch by 9-inch by 2-inch baking dish. Cover with aluminum foil and bake at 350 degrees (F) until squash is tender, lifting the aluminum foil and stirring occasionally throughout the baking process. It will take about 40 to 50 minutes to bake the squash. Use a fork to test for tenderness. A fork should easily pierce the squash cubes. Leave the Brown Sugar Baked Squash in baking dish or transfer to a nice serving dish and serve immediately. This is a great side dish for your Thanksgiving table. Enjoy! --Betty :)