

Acorn Sausage Apple Baked Squash

Ingredients

- 1/2 cup chopped apple
- 1/4 cup chopped onion
- 2 tablespoons dry bread crumbs
- 1/4 teaspoon ground sage
- 1/8 teaspoon pepper
- 1/2 pound bulk pork sausage
- 2 acorn squash, halved and seeded

Directions

In a medium bowl, combine apple, onion, bread crumbs, sage and pepper. Add sausage; mix well. Spoon into squash halves; place in a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 375 degrees F for 45 minutes. Uncover and bake 10 minutes more or until sausage is no longer pink and squash is tender.

Delicious! I used maple sausage links. Cut the apples into lg pieces as they tend to melt down when cooked.

I'd probably give this 4.5 stars. It was quite good; the apples and onions are a nice addition to a fall favorite. When I made it, I skipped the bread crumbs and don't feel they are really necessary. I also added more apple and onion than called for, and a bit of thyme. Used a lower fat ground sausage, which worked fine. Everything came out perfectly with the cooking method, times and temperature.

Was this review helpful? [[YES](#)]

I followed the recipe exactly and it was in the oven in 30 minutes (would have been sooner if I hadn't saved squash seeds for later). The squash I had were a little on the large side, so I should probably make a little more stuffing next time, but it was excellent

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