



## Datil Bee Awesome Roasted Acorn Squash

Makes 4 servings

2 each Acorn squash, 1 pound each

Kosher salt, as needed

Black pepper, fresh ground, as needed

Extra virgin olive oil, as needed

4 Tbsp unsalted butter

4 Tbsp light brown sugar

6 tsp Datil Bee Awesome Sweet Hot Honey

1 tsp nutmeg

8 each, sage, fresh

8 Tbsp pignoli cookies, almond biscotti, crushed

### Method:

Preheat oven to 350 degrees F

Split the squash in half through the equator and scrape out the seeds with a spoon. Set the squash halves, cut side up, on a baking sheet and sprinkle with salt and pepper. Place 1 Tbsp of butter, and brown sugar in each half. Add 1 ½ tsp of Datil Bee Awesome Sweet Hot Honey to each half with ¼ tsp of nutmeg.

Put 2 sage leaves on top of each. Sprinkle with crushed cookies. Bake until tender 1 hour 15 minutes, basting flesh every 15 minutes with juices that are created in the squash.

Serve warm.

