



A Recipe from Old Smokey Products Company

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RECIPES // Barbecued Squash

throw it in the air, it comes down squash..

Ingredients

- * 3 acorn squash (each about 28 oz.)
- * 2 16 oz. cans baked beans, drained (use vegetarian beans if you prefer)
- * 4 T barbecue sauce
- * 2 T maple syrup or honey
- * 4 T dark brown sugar
- * 2 T salted butter

Directions

Cut each squash in half widthwise. Slice 1/4 inch off the rounded end of each half so the squash sits upright without wobbling. Scrape out the seeds and discard. Mix beans, barbecue sauce, maple syrup and brown sugar. Fill squash with mixture and top each with 1/2 T butter.

Grill over medium to low coals until sides of squash are tender and the filling is browned and bubbling. Using wood chips on the coals is a great idea.

Makes 6 side-dish servings.