



Sweet and Savory Butternut Squash

Ingredients:

- 2 butternut squash, peeled and cubed
- 3 TBSP brown sugar
- salt to taste
- cooking spray
- ¼ c butter, melted
- aluminum foil



Directions:

1. At home, peel butternut squash and cut into 1" cubes. Store in plastic freezer bag and pack in cooler.
2. At campsite, tear a large piece of aluminum foil.
3. Coat with cooking spray.
4. Place cut butternut squash on foil.
5. Season with salt to taste.
6. Sprinkle with brown sugar.
7. Optional: Add two pats of butter or drizzle with olive oil.
8. Seal aluminum foil tightly.
9. Place 5 inches from hot coals and cook for 35 minutes. Turn half through cooking.

*You may substitute 3 T of maple syrup for brown sugar.