Candied Butternut Squash
Serving size 2

Ingredients:

- 1 whole small butternut squash
- 1/8 stick butter (softened)
- 1 Tbsp Sugar
- ½ Tbsp Cinnamon

Method of Preparation:

Wash Hands

Gather all ingredients

Add sugar and cinnamon to butter in a small bowl and mix evenly.

Take butternut squash and cut down the middle into two pieces.

Using a spoon, scoop seeds out of the squash.

Using a butter knife spread some of the butter mixture onto the open side of each squash half.

Wrap in tin foil, and place on top rack of hot grill for 15 minutes, or until soft in thickest part.

You may sprinkle more cinnamon or sugar on to taste.

Enjoy!