

## SPAGHETTI SQUASH

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I don't do this one too often, but I think I should probably do it more. This is a little bit of a tweak on my last known good recipe. There is also a microwave version that actually works pretty well and is fairly easy to execute. More on that later (perhaps).

### INGREDIENTS

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<u>Qty.</u>	<u>Unit</u>	<u>Item</u>
1	N.U.	Spaghetti Squash
2	TBSP	Land O' Lakes Salted Butter
AR	-----	Olive Oil
AR	-----	Brown Sugar
AR	-----	Shredded Parmesan
4	Slices	Low and Slow Bacon (crumbled)

### SPECIAL TOOLS

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- Glass baking pan
- (2) Pizza stones
- Heat resistant gloves

### PREPARATION

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- 1) Place 1<sup>st</sup> oven rack in the middle position in the oven
- 2) Place 2<sup>nd</sup> oven rack in the next position above the first rack
- 3) Place one pizza stone in bottom of oven
- 4) Place the second pizza stone in the rack above the middle rack
- 5) Heat oven to 350 deg. F
- 6) Rinse spaghetti squash and scrub of any rough spots, dirt, less than desirable spots, etc.
- 7) Cut squash lengthwise with a good, heavy cleaver
- 8) Scoop out seeds and gunk
- 9) Oil glass baking pan with olive oil
- 10) Thinly slice 2 TBSP butter and spread across the glass baking pan
- 11) Place spaghetti squash halves face down on glass pan and put in oven for 35 minutes
- 12) Pull squash from oven
- 13) Scoop out squash (use heat resistant gloves to handle hot squash) and spread evenly on glass pan. Discard squash skin.
- 14) Sprinkle bacon evenly across squash
- 15) Sprinkle generously with brown sugar
- 16) Put back in oven for 10 minutes [i]
- 17) Sprinkle with shredded parmesan cheese
- 18) Put back in oven for 10 minutes

- 19) Remove from oven and let sit for 5 minutes
- 20) Serve and enjoy!

#### NOTES

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- i. The last time I did this, I only gave it 5, but it did not melt quite as much as I would have liked

#### PICTURES

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