

Acorn Squash w/Pomegranate Molasses

6-8 Servings



INGREDIENTS

3-4 Acorn Squash - (about 3 pounds total)—washed, halved lengthwise and seeded
5 + 2 tablespoons unsalted melted butter
1 Cup Firmly packed Dark Brown Sugar
1/3 cup Tony Chachere's Creole Seasoning
Salt and freshly ground pepper
½ Cup Pistachio Nuts (Hulled)
½ teaspoon ground thyme
Seeds from 1 pomegranate
Pomegranate molasses – Recipe follows

DIRECTIONS

Mix Brown Sugar and Cajun Seasoning. Cut Acorn Squash in half. Brush pulp with the five tablespoons melted butter. Liberally Rub Brown Sugar Mixture into pulp. Bake in 350 degree oven pulp side down for 45-60 minutes until tender.

Meanwhile, heat the remaining 2 tablespoons of Butter in a medium skillet. Add the Pistachios and Thyme and cook over moderate heat, stirring occasionally, until the Pistachios are lightly browned and glazed with the butter, 8 to 10 minutes..

Once Squash are cooked, arrange two halves on each plate. Drizzle each half with Pomegranate Molasses. Sprinkle with Glazed Pistachios and Pomegranate Seeds.

The Squash can be made ahead. Cook for only 45 minutes (slightly firm), and refrigerate. When ready to serve, place in 350 for 15-20 before plating.

Pomegranate Molasses

4 Cups Pomegranate Juice
½ Cup Granulated Sugar
Juice of one Lemon

Place the Pomegranate juice, Sugar and Lemon Juice in a saucepan set over medium-high heat. Cook, stirring occasionally, until the Sugar has completely dissolved. Reduce the heat to medium-low and cook until the mixture has reduced to 1 cup - about one hour. It should reduce to a bit less than one cup, and be slightly heavier than syrup.