

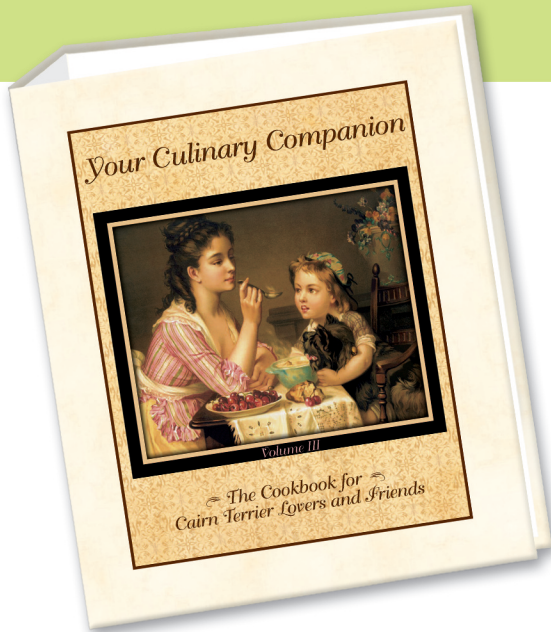
Spiced Acorn Squash

4 (1 lb.) acorn squash
 ½ tsp. cinnamon
 ¾ c. ginger
 pinch of mace
 ¾ T. brown sugar
 4 T. butter, melted
 ¾ T. apple cider vinegar

RECIPE OF THE MONTH

Split each squash in half lengthwise. Scoop out and discard seeds and fiber from center. Cut a piece from underside of each so they lie flat. Place in a shallow baking pan, cut side up. Mix cinnamon, ginger, and mace together and sprinkle over squash; then sprinkle with brown sugar. Combine melted butter and apple cider vinegar and drizzle over squash. Cover pan tightly with foil and bake about 1 ¾ hours at 375°. Remove foil; baste with juice from cavities. Return to the oven for an extra 10 minutes.

Recipe Submitted By: Jean and Charles Stern



Created By: Col. Potter Cairn Rescue Network
From: Menifee, CA
Proceeds Support: Cairn Terrier Rescue & Adoption
Gross Sales: \$34,200

Special Features:

Your Culinary Companion – The Cookbook for Cairn Terrier Lovers and Friends dishes out more than 700 recipes that'll have you beggin for more! Keeping with the theme, there's also a special "Canine Cuisine" section for your four-legged friends, with recipes such as "Cinnabone Dog Biscuits," "Pup-sicles," and "Bark-B-Q Biscuits." A custom cover, liner, dividers, and personal pages offer an insight into the group's mission as well as heart-warming stories, jokes, and anecdotes from pet-lovers and adoptive "parents." With all their treats, this group didn't need to perform any tricks to earn more than \$34,000 in sales!

