

Baked Acorn Squash

3 large acorn squash	$\frac{1}{2}$ cup chopped walnuts
1 cup water	$\frac{1}{4}$ cup butter
1 can (13.5 oz.) pineapple tidbits	$\frac{1}{2}$ cup packed brown sugar
1 $\frac{1}{2}$ cups diced, unpeeled apples	$\frac{1}{2}$ tsp. cinnamon
1 cup chopped celery	$\frac{1}{4}$ tsp. salt

Cut squash in half lengthwise and scoop out seeds. Place cut-side-down in a large baking dish. Add water to the bottom of the dish. Bake at 350 degrees for 45 minutes. In a small bowl, combine pineapple, apples, celery and walnuts. In a saucepan, melt butter and blend in brown sugar, cinnamon and salt. Pour brown sugar mixture over pineapple mixture and stir gently. Remove squash from oven; drain off water and turn cut-side-up. Spoon pineapple mixture into squash and return to oven. Bake for an additional 15-20 minutes or until the squash is tender. Serves 6.