

Maple Smoked Acorn Squash

Courtesy of Chef Chris Krotke

Ingredients

- 3 acorn squash, halved and seeded
- 1/4 cup brown sugar
- 1/4 cup butter
- 1 Tablespoon of kosher salt (if using unsalted butter)
- 3 teaspoons olive oil
- 1 teaspoon cinnamon
- 1/2 teaspoon chili powder
- 1/4 teaspoon nutmeg
- Zest from one orange finely minced
- Maple wood Chips
- Maple wood Planks
- Serrano or prosciutto thinly sliced
- Roughly chopped Pecans

Preparation:

Soak wood planks at least 1 day ahead of cooking

Apply olive oil to cut side of acorn squash and season flesh with kosher salt and fresh Cracked Pepper. Cover with foil, making sure to poke holes to let steam and smoke through.

Prepare smoker with plate setter for indirect heat. Place squash on grill, halved side down. Smoke at 225 degrees for 1 1/2 to 2 hours. When squash is done Remove from smoker and allow to rest (this step can be done a day ahead).

In a separate bowl, combine room temperature butter, salt (if needed), cinnamon, chili powder, orange zest and nutmeg and stir to combine. Set aside

When ready to prepare, dry wood planks and rub one side with olive oil and season with salt and pepper. Prepare grill/smoker by removing plate setter and replacing grill. Rub tops of squash flesh with olive oil and place cut side down on hot grill over direct flamed to mark, for 5 min. Place maple planks oil side up over direct heat and place squash on the planks cut side up. Divide butter mixture between all squash by placing a scoop of mixture in the cavity and then add in a spoon full of pecans. While squash begins to cook, place prosciutto or Serrano ham over direct heat to crisp up, 1-2 min per side. Keep a good eye on the bacon as it will burn fast. Remove bacon from grill and set aside. Close smoker and cook squash until heated through about 15-20 min. Keep an eye on planks and do not allow them to catch on fire. If they do, move them from the direct heat.

Remove planks with the squash and crumble the bacon over each one. Serve on the warm plank

Want to send it to them Moon? Scoop your favorite fall ice cream into the bowl of the squash and serve warm. Yes! Even with the bacon. Try butter pecan, maple or Pumpkin ice cream.

