

## Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

### Butternut Apple Crisp

3 cups	-Peeled and sliced Butternut squash (1lb=about 1 cup)
2 cups	-Peeled and sliced tart apples
1 cup	-Packed brown sugar, divided
1 tsp	-Cinnamon
1/8	-Ground cloves
2 tsp	-Fresh lemon juice
1 ¼ cup	-Flour
½ tsp	-Salt
6 tbsp	-Butter (softened)
1/3 cup	-Chopped nuts

#### Directions:

Preheat oven to 350°. Grease shallow baking pan. In a large mixing bowl, combine ½ cup of brown sugar, cinnamon, and cloves. Mix well. Add squash, apples, and lemon juice to brown sugar mix, toss gently. Transfer to baking pan. Bake 30 min. Combine remaining ½ cup of brown sugar, flour, salt, and butter in bowl. Stir until mixture is crumbly. Mix in nuts. Spread evenly over squash and apples. Bake for 40 min until golden brown. Serve warm or cold.



**Untiedt's Vegetable Farm, Inc.**

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#### Special Event or Canning Project?

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