

Baked Banana Squash



(I do this by taste and eye)

Select a nice hunk of banana squash (about a pound or more)

Clean out seeds

Remove the skin (I use a potato peeler)

Cut cleaned squash into 1 to 2 inch cubes

Steam (or boil) till soft (about like making mashed potatoes)

(steaming is best - boiling makes it too watery)

Drain squash

Mash up squash (again, like mashed potatoes), should be about 4 cups

Put in baking dish

Add sprinkle of pepper (not much more than a shake or 2)

Add 3 to 4 tablespoons of butter (1/2 stick)

Add about 1 to 1 1/2 cups brown sugar

Taste a small sample (mixture should taste pretty sweet)

Mix it all up (should seem just a little soupy)

Bake uncovered 375 preheated oven till starts to bubble around sides

(about 1/2 to 3/4 hour)

Serve (will stay hot for about an hour if covered)