

## Glazed Acorn Squash

This golden treat makes a perfect side dish for a holiday meal.

Combine all ingredients in a medium saucepan and bring to a boil. Lower heat and gently simmer, covered, until squash is tender (15 to 20 minutes). With a slotted spoon, immediately transfer squash to a heated dish. Keep warm in a preheated 170°F oven. Strain cooking liquid and return to pot. Cook liquid down, uncovered, to half the volume (about 3 tablespoons). Check frequently to avoid burning. Pour glaze over squash and serve.

### **Preparation List:**

#### **Serves 4**

- 1 small acorn squash, quartered, seeded, peeled, and cut crosswise into 1/3-inch-wide slices
- 1/2 cup water
- 1/4 cup mirin
- 1/2 cinnamon stick
- 3-4 whole cloves
- Pinch sea salt