

Venison and Wild Rice Stuffed Acorn Squash

Oscar · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

4

Description

These acorn squash are stuffed with great Northwoods flavors

Ingredients

- 1 1/2 cup wild rice - 2 1/2 cups water - 1 acorn squash
- halved and seeded - 1/2 cup cranberries - 1/2 pound ground venison - 1/2 cup brown sugar - 1 teaspoon cinnamon - 1/2 teaspoon nutmeg - 1 pinch Salt and pepper to taste - 1/4 cup butter

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Bring rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low
2. cover
3. and cook until the rice is tender
4. about 40 minutes. Meanwhile
5. place squash
6. cut-side down onto a deep baking dish filled with 1/2-inch of water. Bake in preheated oven for 40 minutes
7. then drain water and set aside. Bring some water to a boil in a saucepan
8. then remove from the heat. Add the cranberries and let stand for 5 minutes
9. then drain and reserve. Cook the ground venison in a skillet over medium-high heat until thoroughly cooked and crumbly. Stir together the wild rice
10. cranberries
11. venison
12. and brown sugar. Season with cinnamon
13. nutmeg
14. salt
15. and pepper. Turn the oven on to Broil. Rub the inside of the squash halves with the butter
16. then place cut-side up on the baking dish. Stuff with the rice mixture
17. then broil in the oven for 5 minutes.