

## Curry Chicken in Baked Acorn Squash

1 large acorn squash	1 / 2 tsp nutmeg
2 sticks butter	1 cup carrots, finely grated
2 medium onions, chopped	1 1 / 2 cups currants
8 cloves garlic, minced	4 cups cooked chicken breasts, shredded
2 stalks celery, sliced	1 / 2 cup cilantro, chopped
4 Tbl flour	Salt to taste
4 cups milk	Pepper to taste
3 Tbl curry powder	4 Tbl brown sugar

1. Preheat oven to 375 °F.
2. Cut the acorn squash in half, scrape out the seeds and cut off the ends so the squash will sit upright.
3. Place squash in a baking pan, face side down. Add water to the pan up to 1 / 2 inch.
4. Bake 45 minutes to an hour until tender. Remove from oven and let cool to room temperature
5. Meanwhile, in a medium sauce pan, melt 1 and 1 / 4 sticks butter.
6. Add onions, garlic and celery and cook 3-4 minutes,
7. Whisk in the flour and cook for 1 minute.
8. Add milk, curry and nutmeg, whisking constantly. Cook until mixture thickens
9. Add carrots, currants and chicken and simmer for 15 – 20 minutes, stirring frequently.'
10. Add cilantro, salt and pepper.
11. In a small sauce pan, melt the remaining 3 / 4 stick butter and mix in the brown sugar.
12. Preheat oven to 350°F.
13. In a baking pan, place the squash halves face side up.
14. Drizzle the brown sugar mixture over the squash and return to oven to reheat – 10 – 15 minutes depending on the length of cool down.
15. Place squash half on plate, fill with curried chicken mixture and serve.

Serves 8

From Julie Mohlis