**Baked Acorn Squash with Cranberry Orange Compote**

2 Servings

½ acorn squash (about 12 ounces), cut into quarters, seeds removed

1 tablespoon honey, maple syrup, or sugar

2 tablespoons butter

¼ teaspoon salt, or as needed

1/8 teaspoon ground black pepper, or as needed

½ cup Cranberry-Orange Compote (recipe follows)

Method:

1. Place the squash, cut sides up, on a baking sheet. Sprinkle each piece with the honey, maple syrup, or sugar. Divide the butter into 2 pieces and place 1 piece onto each quarter. Season with salt and pepper.
2. Cover the squash with foil and bake in a 400 degree F oven for 30 minutes. Remove the foil and continue baking, basting periodically, until tender, about 15 minutes more.
3. Top each portion of squash with Cranberry-Orange Compote and serve on a heated plate.

**Cranberry-Orange Compote**

**Makes ½ cup**

1 ¼ cups whole cranberries, fresh or frozen

3 tablespoon orange juice

¼ cup sugar, or as needed

1 teaspoon orange zest

Salt, as needed

Ground black pepper, as needed

Method:

1. Combine the cranberries, juice, and enough water to barely cover the berries in a medium sauce pan. Add the sugar and bring to a simmer over medium heat. Simmer until the berries are softened and the liquid is thickened.
2. Stir in the orange zest. Season with salt and pepper. Serve hot.