

# SQUASH AND ONIONS

## DIRECTIONS:

1. Slice the squash into 1/2-inch rounds, cutting large ones in half. You should end up with roughly 2 cups of cut squash. Cut the onions into similar sized slices.
2. Add the butter to a wide sauce pan that has a lid and heat over medium heat. When the butter has melted, add the onions and cook until soft, about 4-5 minutes. Add squash, salt, pepper, and brown sugar. Stir, then cover and cook for about 20 minutes, until squash is very soft.
3. Remove the cover and continue to cook for about 8 minutes, just to give the juices a chance to evaporate slightly. There will be some liquid in the pan, but it should be thicker than water, almost like a glaze. Season with more salt and pepper, if needed, and serve immediately.

Adapted from [www.thekitchn.com](http://www.thekitchn.com). 2014

## YOU WILL NEED:

- 1 large squash, sliced
- 2 small onions, sliced
- 2 Tablespoons butter
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 Tablespoons brown sugar



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