Winter Squash with Cranberry Glaze

Ingredients:

1. medium to large winter squash (3-4 lbs.), peeled, seeded, and cut into 1-inch cubes  
2. ¼ cup brown sugar  
3. 1 cup whole berry cranberry sauce  
4. 2 Tablespoons margarine  
5. 2 Tablespoons orange juice

Directions:

1. Cook squash cubes by boiling, steaming, or microwaving, until tender. Drain if boiled.  
2. In a small saucepan, combine brown sugar, cranberry sauce, margarine, and orange juice.  
3. Pour sauce mixture over squash cubes and stir gently until sauce is evenly distributed.

Yields about 8 servings

Source: Recipe from Broome County CCE