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Honey Roasted Squash Rings

- 1/4 Cup liquid honey
- 2 Tbsp soy sauce
- 1 Clove garlic, minced
- 1/4 Tsp salt
- 1/4 Tsp pepper
- 2 Acorn squash (2 1/2 lbs total) or 1 butternut squash (2 1/4 lbs)

- 1) Whisk first 5 ingredients together in a large bowl.
- 2) Halve each squash crosswise, peel & scoop out seeds.
- 3) Cut into 1 inch thick rings & toss in honey mixture until well coated.
- 4) At this point, you can cover & refrigerate for up to 6 hours.
- 5) Arrange squash rings on a greased, foil lined, rimmed baking sheet & drizzle with honey mixture.
- 6) Bake in preheated 350F oven, turning once & basting with liquid, until tender & golden- about 30 to 40 minutes.

Makes 4 Servings

