

BAKED HUBBARD SQUASH

Yield 100

Portion 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
97 cal	14 g	3 g	4 g	10 mg	118 mg	23 mg

Ingredient

SQUASH,HUBBARD,FRESH
 WATER,WARM
 BUTTER,MELTED
 WATER
 SUGAR,BROWN,PACKED
 CINNAMON,GROUND
 SALT

Weight

29 lbs
 3-7/8 lbs
 1 lbs
 8-1/3 oz
 10-7/8 oz
 1/4 oz
 5/8 oz

Measure

7 gal 3/8 qts
 1 qts 3-1/2 cup
 2 cup
 1 cup
 2-1/8 cup
 1 tbsp
 1 tbsp

Issue

32-5/8 lbs

Method

- 1 Cut squash in half; remove seeds. Cut into 4-1/2 ounce pieces.
- 2 Place squash cut side up in steam table pans.
- 3 Add 1-1/2 cups water to each pan. Cover pans.
- 4 Using a convection oven, bake at 350 F. 1 hour on high fan, closed vent or until tender.
- 5 Combine butter or margarine, water, cinnamon, brown sugar and salt; mix well. Simmer about 5 minutes or until heated thoroughly in steam-jacketed kettle or stock pot.
- 6 Pour brown sugar sauce over squash in each pan. CCP: Hold at 140 F. or higher for service.