

## Acorn Squash Stuffed with Wild Rice, Cranberries, Walnuts, and Hickory-Baked Tofu

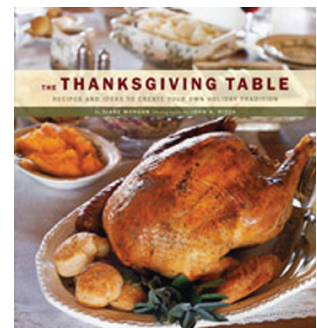
This is an adaptation of a recipe given to me by Stephanie Rosenbaum, a San Francisco based food writer. Stephanie is a vegetarian, and this is her favorite Thanksgiving entrée. The festive combination of wild rice with sautéed vegetables, fresh herbs, toasted walnuts, and dried cranberries tastes great and looks pretty on the plate. The addition of hickory-baked tofu adds a rich depth of flavor that complements the wild rice perfectly. I suspect you'll have your turkey-eating guests asking for samples.



Recipe picture

### Ingredients:

- 4 acorn or dumpling squash
- Freshly ground pepper
- Freshly ground nutmeg
- 4 tablespoons unsalted butter
- 1 1/2 cups wild rice
- 1 3/4 cups canned vegetable broth
- 1/4 teaspoon salt, plus extra to taste
- 3 tablespoons olive oil
- 1 large yellow onion (about 12 ounces), finely chopped
- 2 cloves garlic, minced
- 2 large ribs celery, finely chopped
- 1 large carrot, peeled and finely chopped
- 1 tablespoon minced fresh sage
- 1 tablespoon fresh thyme leaves
- 1/2 cup minced fresh parsley
- 1 package (6 ounces) hickory-baked tofu, cut into 1/4-inch dice (see Cook's Note)
- 3/4 cup chopped walnuts, toasted
- 3/4 cup sweetened dried cranberries



From: *The Thanksgiving Table*  
Recipes and Ideas to Create Your Own  
Holiday Tradition  
By Diane Morgan

Preheat the oven to 350°F. Cut each squash in half crosswise. Scoop out and discard the seeds and strings. If necessary, trim the top and bottom so that the squash will sit level, and place on a rimmed baking sheet, cut side up. Sprinkle each half with a little salt, pepper, and nutmeg, to taste. Using 2 tablespoons of the butter, dot each half with some butter. Cover the pan with foil and bake the squash just until moist and tender, about 45 minutes.

Meanwhile, combine the rice, vegetable broth, 1/4 teaspoon salt, and 2 cups of water, in a medium saucepan. Bring to a boil over medium-high heat. Reduce the heat to a simmer, partially cover, and cook, stirring occasionally, until the rice is tender, about 40 minutes.

In a 10-inch sauté pan, heat the olive oil over medium heat. Swirl to coat the pan and sauté the onion, garlic, celery, and carrot until slightly softened, about 3 minutes. Cover the pan, adjust the heat to medium-low, and cook the vegetables until crisp-tender, 5 minutes longer. Add the sage, thyme, and parsley and sauté 1 more minute. Remove from the heat.

In a large bowl, combine the cooked rice, sautéed vegetables, tofu, walnuts, and dried cranberries. Taste and add more salt and pepper, if desired. Mound the rice mixture into the squash halves, dividing it evenly. Cut the remaining 2 tablespoons of butter into small pieces. Dot each stuffed squash with butter. Cover with foil. Bake at 350°F until heated through, about 20 minutes.

Serves 8

Cook's Note

Look for hickory-baked tofu in the refrigerator case of natural food stores.