Stone Church Acres

Farmstand Post

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Over the last few weeks, you've been able to find some of our newly stocked jarred goodies from The Pickled Chef in our market, and we're excited to keep adding new flavors! This week, The Pickled Chef has created something extra special using apples from our very own farm—Apple-Maple Bourbon Jam! 🍎🍁 We're so excited to offer this delicious seasonal treat for sale in our market for $10 per jar. Stop by and grab a jar while they last!

In Your Box

Butternut Squash
Tomatoes
Sweet Peppers
Pumpkin
Lettuce
Corn

Butternut Squash

Butternut squash is one of our favorite winter squashes! There's just something so comforting about bringing these sweet, hearty squashes into the kitchen as the weather starts to cool down. They're also incredibly versatile—you can turn them into a creamy soup, cube and roast them for a simple side dish, toss them into pasta or risotto, or even use them in baked goods. One of our family's favorite butternut squash recipes is included below, and it's so simple to make! We hope you'll give it a try and enjoy a little taste of the season from our farm to your table. And, of course, farm work is always a little more fun with some special little helpers! We even had a few extra hands helping us clean all of our squash.

Roasted Butternust Squash

Ingredients:

- 1 medium butternut squash, peeled, seeded, and cut into 1-inch cubes
- 3 tablespoons butter, melted
- 2 tablespoons brown sugar
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- Optional: 1 tablespoon maple syrup

Directions:

1. Preheat oven to 400°F. Line a baking sheet with parchment paper or lightly grease it.
2. Place the cubed butternut squash in a large bowl.
3. In a small bowl, combine the melted butter, brown sugar, cinnamon, salt, and pepper. If using, add the maple syrup.
4. Pour the butter mixture over the squash and toss until the pieces are evenly coated.
5. Spread the squash in a single layer on the baking sheet.
6. Roast for 30–40 minutes, stirring once halfway through, until the squash is tender and caramelized around the edges.
7. Serve warm and enjoy!
8. Farm kitchen tip: For extra caramelization, give the squash plenty of room on the baking sheet. Crowding the pieces can cause them to steam instead of getting those delicious, golden-brown edges.

Recipe from Farmer John