



[Spiced Cranberry Butternut Squash](#)

Recipe found on AnnsEntitledLife.com

Spiced Cranberry Butternut Squash Ingredients:

- 1 lb. Butternut Squash
- 1 cup Dried Sweetened Cranberries
- Hot Water
- 3 TBSP Butter
- ½ tsp Ground Cinnamon
- ½ tsp Sage Powder
- 1/8 tsp Dried Chili Flakes
- ¼ tsp Nutmeg

Spiced Cranberry Butternut Squash Directions:

- Put the cranberries into a bowl with hot water to soften. Set aside.
- Slice butternut squash very thin (or dice).
- Place the butternut squash into a pot filled with enough water to cover the squash, and cook until tender. Drain.
- In a small bowl, mix the spices in with the butter. Combine well to incorporate.
- Drain the cranberries and the butternut squash.
- Place the cranberries into a bowl with the squash.
- Mash the mixture together. Some cranberries may mash, some may not, this is good as it provides texture to the dish.
- Add the spiced butter mixture and stir to melt into the squash until its all combined and smooth.