

WINTER SQUASH

How to store:

Place in a dry, dark place for 1-2 months or longer.

How to prepare:

Winter squash can be steamed, boiled, sauteed, or roasted. To peel tough skin, poke holes and warm in oven or microwave first.

Use it up:

Make a squash dip, pie filling, or hearty winter soup.

Find in your fall CSA share!