



MASTERBUILT®

MAPLE AND PECAN TOPPED BUTTERNUT SQUASH
ON THE GRAVITY SERIES® XT DIGITAL CHARCOAL GRILL AND SMOKER

INGREDIENTS

- 2 TABLESPOONS BUTTER OR MARGARINE (MELTED)
- 2 SMALL BUTTERNUT SQUASH (1½ POUNDS EACH)
- 2 TEASPOONS GRATED ORANGE PEEL
- 4 TABLESPOONS PURE MAPLE SYRUP
- 1/4 CUP CHOPPED PECANS
- 1/4 TEASPOONS SALT

INSTRUCTIONS

1. Pre-heat your Gravity Series XT Digital Charcoal Grill and Smoker to 350°F.
2. Cut four 18x12 inch pieces of heavy-duty foil. Cut each squash lengthwise in half; remove seeds.
3. Place squash half, cut side up on each piece of foil. Sprinkle with salt.
4. In a small bowl mix butter, orange peel and 2 tablespoons of the maple syrup. Brush over squash halves.
5. Fold foil over squash so edges meet. Seal edges, making tight ½ inch fold; fold again.
6. Allow space on sides for circulation and expansion. Cover and grill packets over medium-low heat 50 to 60 minutes, rotating packets ½ turn after 25 minutes, until squash is tender.
7. Place packets on plates. Cut large X across top of each packet fold back foil. Sprinkle pecans over squash; drizzle with remaining 2 Tbsp maple syrup.