

Butternut Squash Bake Recipe

Ingredients

Butternut squash, peeled and cut into 2 inch pieces	20 pounds
Oil, canola or olive	2 cups
Maple syrup	1 cup
Onion powder	2 tablespoons
Pepper	2 teaspoons

Directions

1. Spray two full-sized steam table pans with oil. Place 10 lbs of cut vegetables on each pan.
2. Equally divide the oil and syrup among the pans, and mix to thoroughly coat the vegetables.
3. Sprinkle the onion powder and pepper equally among the pans, then mix again to evenly distribute.
4. Cover the pans with wax paper (to steam), and then also cover the pans with foil.
5. Place the pans in a preheated oven following the time and temperature for your type of oven:

Convection oven: 375°F about 25-35 minutes

Conventional oven: 400°F about 30-40 minutes

Cook until the vegetables are soft but not mushy.

6. Uncover the pans and continue baking until the vegetables just start to brown - about 20 minutes.

Makes approximately 50 1/2 cup servings.