

Seasonal Appetizer Bowls



I wasn't always creative with my party décor because I was always too busy with work and kids to really get anything done. Well, now I'm still busy, I just care more!!

These appetizer bowls are made out of both acorn and butternut squash. The acorn squash work

great as bowls because they have seeds that can be scooped out to create a perfect bowl for dips or olives. The butternut squash is so dense; it will hold heavy hors d'oeuvres toothpicks so you get a couple different looks!

Materials List:

- Cutting board
- Sharp knife
- Ice cream scoop
- Butternut squash
- Acorn squash
- Dips and yummy snacks



Tip:

Before getting started creating bowls, make sure to wash the outside of your squash first. Remove any dirt or mud and a touch of vegetable oil will make the skin shine if you like.

Instructions:



1 Using the sharp knife carefully cut the squash in half. For the butternut squash, I cut three pieces, using the bottom and top as bowls and saving the middle to bake at a later date.

2 Once cut, scoop the seeds out of the acorn squash. Keep scooping until all the strings and seeds are gone and you have a smooth surface inside and along the edge.



3 On most squash it is necessary to cut a flat bottom so it will sit nicely on a plate or cutting board. The butternut squash was fine, but the acorn squash needed a little trimming!

The last step is to fill the bowls up with goodies and let the partying begin!

Shari