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## November's Tasty Recipe List

The theme for November is hunting. Since some people don't always want a "game meat steak", I decided to do some 'hunting' of my own and look for non-game steak recipes. Visit [www.take-it-outside.org](http://www.take-it-outside.org) for event listings, outdoor activities describing seasonal & natural events, a new recommended reading list each month, and much more!

**Venison-Sausage Stuffed Butternut Squash** (Recipe Courtesy of Paul & Laura Goss of Gardiner, Maine)

3 Butternut Squash

1lb venison sausage

1 large onion (chopped)

8 slices of bread (or 2 cups crackers or one package of breaded stuffing mix, however, if you are using the pre-seasoned breaded stuffing mix, then you do not need to use the spices)

1 clove garlic (chopped)

½ cup chopped parsley

2 beaten eggs

Bake squash in a shallow baking pan at 350F for 40 minutes or until tender. Scoop out the seeds. Remove 'meat' from squash shell (take care not to break shell) and mash. Cook loose sausage, onions and garlic until soft. Add bread, parsley, and eggs and salt & pepper to taste, mix with squash mash. Scoop mixture back into squash shells for 15 minutes at 350F or until golden brown.