

## Winter Squash

Winter squash can be intimidating to cut up and cook. But it's worth it for the variety of tasty recipes you can make!



- Nutritionally, one cup of cubed butternut squash contains around 82 calories, 22g carbohydrates, and 7g fiber, and contains vitamins and minerals, including vitamins A and K, multiple B vitamins, and magnesium.
- Butternut squash is not a significant source of fat, protein, or sodium.

This nutrient profile is similar in most winter squash.



 Winter squash averages \$1.20 per pound.

Source: U.S. Department of Agriculture, Fruit and Vegetable Prices



- Common winter squash in stores are butternut, acorn, and spaghetti. Local farms might sell other varieties, such as delicata, buttercup, and kabocha squash. And, of course, classic orange pumpkins.
- Look for winter squash that are firm and heavy with a deep-colored skin.
- The exterior should be hard, without soft spots, mold, or broken areas.

Be aware that not all winter squash are tasty once cooked. Check with your local Extension office or an area pumpkin farmer to learn about edible varieties.











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 Store: Whole winter squash store for a long time - from weeks to months - in a cool, dry location.



 Use winter squash in sweet and savory recipes. Popular recipes include mashed, roasted, and in soups. Or keep the skin intact for stuffing with squash and other ingredients.



- Wash winter squash under cool water.
- Cook whole or cut. If cut, remove rind with a knife or vegetable peeler, scoop out seeds with a spoon, and cut into the size pieces called for in the recipe.
- Preserve: Visit the National Center for Home Food Preservation nchfp.uga.edu - for directions for canning cubed squash (not puree), freezing winter squash, drying pumpkin seeds and drying the squash flesh.

