



GALEUX D'EYSINES PEANUT SQUASH

APPLICATION

During its growth period, **sugars** in the flesh begin **leeching through the skin** causing unique, peanut like shells. The **more peanut** like shells, the **sweeter** the squash.

Application

The Peanut Squash can be **roasted, grilled, baked, or sautéed**. Boiling and steaming should be avoided due to water retention.

Bake 400 degrees for 45-55min.

- Cut from bottom like a pie or in half.
- Bake in a deep baking dish or sheet covered with skin on.

Peanut Squash is **ideal** when cooked and pureed for use in **soups, sauces, preserves, or pies**. The **seeds** are also **edible** and can be roasted or baked and eaten alone or in a granola mix.

Perfect for your **ornamental displays**. Stores for one month in a **cool, dry space**.

SWEET
Nutty Flavor

Smooth Velvety
Texture

Averages
10 – 12 lbs

Maturity:
Salmon-Peach Skin
with Peanut like
shells

Vitamin A, C,
Fiber, Potassium &
Beta Carotene

THE PUMPKIN STAND

7844 State Rte 414
Ovid, NY 14521

www.ThePumpkinStand.com

OPEN Daily 10AM-6PM
Labor Day - Halloween