



Slow Cooker Acorn Squash made with Rustlin' Rob's Sea Salt Caramel Pecan Honey Butter

Ingredients

- ½ Cup Water
- 2 Acorn Squash, sliced and seeded
- 1 Stick of Unsalted Butter, Melted
- ½ jar of [Rustlin' Rob's Sea Salt Caramel Pecan Honey Butter](#)

Instructions

1. Pour water into slow cooker.
2. Place squash slices in cooker, flesh side up.
3. Top slices with butter.
4. Spoon ½ jar of Rustlin' Rob's Sea Salt Caramel Pecan Honey Butter into a microwave safe bowl.
5. Microwave until easy to pour.
6. Pour over squash.
7. Cover and cook on low for 8 hours. Check at 7 hours.