

**Chubbed Spaghetti Squash**  
*Marty Jones, Oskar Blues Brewery*

1 Spaghetti squash  
2 TBSP Butter  
2 TBSP Colorado honey  
Dash of Cinnamon  
1 Can of Old Chub Scottish Style Ale

Cut squash in half and remove seeds. Place half of squash in covered microwave dish, sliced side down, with 1/3 cup of Old Chub.

Cook until squash “strings” from shell, 6-10 minutes on high.

Melt butter in small skillet or pan then add honey.

Add splash (1-2 ounces) of Old Chub to mix of melted butter and honey.

Add about 2 cups of spaghetti squash to pan and toss until warm, add dash of cinnamon just prior to removal from pan.

Serve with glass of remaining Old Chub beer.