Turks Turban Squash Recipe

- Preheat your oven to 350 degrees F.
- Cut off the top of the squash just like how you cut it off of a pumpkin, by the greenish stem.
- Scoop and discard all the seeds.
- Center the turban squash and cut down the sides on an oiled down foil (or baking sheet) and cover the squash with more foil.
- Roast in the oven for 50-60 minutes or until the outside is tender.
- Scoop out some of the pulp from the squash and in a saucepan saute celery, onions, diced carrots and sausage in butter until the vegetables are tender, then drain the fat.
- Slowly stir in brown sugar, bread crumbs, cooked squash, salt, and pepper. Stir all of these until it's well-mixed.
- Gently spoon the turban squash to the center and top of the stuffed squash and place any excess turban squash in a bag.
- Bake the stuffed squash for an extra 20-30 minutes or until it is heated through.

History and Ornamental Value

- Turban Squash is cultivated today in: Africa, Asia, America, China, Europe, India, Indonesia, and the Middle East.
- However, this squash isn’t most commonly known for its edible qualities, but more for its decoration and ornamental value during a particular month and holiday.
- The Turban squash is most commonly seen and bought during the month of October as ornaments for Halloween.
- The reason why is this squash is typically available during late summer and through the months of winter.

Description

Turks Turban Squash is classified as a Cucurbita maxima, which is simply a group of squashes that relatively have the same shape. Turban Squash ranges from a variety of different colors. This squash ranges in size from 10-15 inches and is a lot heavier than expected to be for its size. The outside of it is very tough and difficult to peel since it comes in a variety of unusual sizes. The inside is a golden-yellow color and fleshy, like when carving on the inside of a pumpkin (only a different color).

Nutrition

- The Turban Squash contains an excellent source of; Vitamin A, a good amount of Vitamin C, calcium, fiber and potassium. Good amount of Beta-carotene.

Recipe Ideas and Uses

The Turban Squash is very difficult to cut, so when it is needed in a certain recipe, typically it is cooked to the point when the skin can be easily also, peeled off and then used in the recipe or whatever it may be. Usually turban squash can be found in soups, stews, pies, or they can be used to add a little flavor to one of your meals. However, this squash isn’t most commonly known for its edible qualities, but more for its decoration qualities on Halloween. Depending on how people eat the turban squash, it actually has a similar taste to hazelnut. The finer texture that contains orange flesh on the inside ranges from being a mild to sweet taste.
How to Grow Turks Turban Squash

- First, Turks Turban squash will take 95 - 120 days to mature, so make sure you are planning accordingly before the last frost date, if necessary, plan to plant the seeds in pots, and make sure the plants do not get root bound.
- They need rich soil and it should be well enough to be drained. Rich soil consists of a dark brown almost black color and that the soil is separated and not coming up in clumps.
- The seeds must be planted about one inch deep and spaced about 6 feet apart in rows.
- The squash will need ample fertilizer regularly, a side dressing of fertilizer, and feedings of fertilizer regularly to help the plant later for harvest.
- Water deeply every day, especially during dry periods.
- Make sure to keep weeds out of the area in which they are growing, they can harm the squash most during their early stage of development in the garden (adding compost/mulch will keep weeds down and it will also help feed the squash).
- The squash will take about 10-20 days to develop. The squash is ready to be harvested when the rinds are hard and tough.
- The colors should be very deep in the vegetable (not a light turning color).
- The best way to keep the root of the squash from rotting is to cut the stem 2 inches above the squash, that way it doesn’t rot.
- The squash grows on 8-10 ft vines, and is typically ready to be harvested within about 115 days, before the first hard frost.

The soil should look like this color, and not be clumped together.

They need fertilizer for nutrients and to help keep weeds away.

Cut 2 inches above the turban squash to avoid letting any bacteria enter from the root of the stem.