**SPAGHETTI SQUASH SALAD**

1 Spaghetti squash (about 2 ½ lbs) 1 Large Onion, finely chopped

1 C Sugar 1 Cup diced Celery

½ C chopped Sweet Red Pepper ½ C chopped Green Pepper

½ C vegetable oil ¼ vinegar

½ t salt

Cut squash in half lengthwise; scoop out seeds. Place squash, cut side down, in a 13" x 9" baking pan. Fill pan with hot water to a depth of ½ inch. Bake, uncovered, at 350 degrees for 30-40 minutes or until tender. When cool enough to handle, scoop out the squash, separating strands with a fork. Combine remaining ingredients in a bowl; add the squash and stir well. Cover and refrigerate for at least w hours. Serve with a slotted spoon as a salad or as a relish with burgers and hot dogs. Store in refrigerator.