

Autumn Harvest

October 17th, 2013

with Chef Robert Alimirzaie



Butternut Squash Gratin

Ingredients:

- 1 Tbsp rosemary and garlic seasoning mix (if you don't have the mix, make your own by mixing ½ Tbsp rosemary with ½ Tbsp garlic powder)
- ¼ tsp nutmeg
- ½ tsp sea salt
- ½ tsp black pepper
- 2 Bay leaves
- ¼ tsp minced garlic
- ½ onion, chopped
- 4 oz cream cheese
- 1 ½ cup Mozzarella shredded cheese
- 1 butternut squash, peeled, seeded, and sliced into ⅛ inch slices (Tip: Cut the ends of the squash first and then cut the squash in half. Next peel the squash and then remove seeds. Lastly, slice the squash into ⅛ inch slices.)
- 3 cups milk

Directions:

- Preheat oven to 400 degrees. Lightly spray a 9×13 inch baking dish.
- In a medium sauce pan, add onions, cream cheese, milk, nutmeg, salt, pepper, Bay leaves and minced garlic.
- Stir all ingredients together in sauce pan and simmer for 30-35 minutes, stirring occasionally.
- Using a mesh strainer or cheese cloth, strain and separate the liquid from the seasoning into a separate bowl.
- Layer a single layer of squash slices into the bottom of the 9×13 inch baking dish.
- Sprinkle the layer of squash with some of the Mozzarella cheese.
- Pour ½ of the liquid mixture onto squash layer.
- Top the liquid and squash with an additional amount of Mozzarella cheese.
- Add the additional squash slices on top of cheese to form second layer.
- Again top with Mozzarella cheese and pour remaining sauce over squash.
- Top the squash with any remaining Mozzarella cheese.
- Allow ingredients to settle for 3-4 minutes.
- Place squash in the oven and bake for 40-45 minutes until sauce is bubbly and cheese is brown.
- Allow baked squash to cool before serving.

In the Kitchen with Urner's
661.396.8400 • www.urners.com

