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# Butternut Squash and Caramelized Onion Gratin

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2 tablespoons unsalted butter, to butter the casserole dish and add to top

## SQUASH:

2 pounds butternut squash, peeled and seeded

1 1/2 cups heavy cream

1/2 cup whole milk, or half and half

2 whole bay leaves

1/2 tablespoon fresh thyme, chopped

1 pinch freshly grated nutmeg

1 teaspoon salt

1/2 teaspoon freshly ground black pepper

## ONIONS:

2 tablespoons unsalted butter

1 medium yellow onion, halved, thinly sliced

2 teaspoons garlic, minced

3/4 teaspoon salt

1/4 teaspoon freshly ground black pepper

## TOPPING:

1/3 cup Parmigiano-Reggiano cheese, freshly grated

## Servings: 6

1. **SQUASH:** Slice squash into 1/2 inch thick slices. In a very large heavy saucepan combine squash, heavy cream, half and half or milk, thyme and nutmeg. Bring to a simmer over medium heat. Add salt and pepper. simmer, stirring occasionally, until squash is **JUST** tender and most of the liquid has been absorbed. This will take about 30 minutes.

2. **ONION:** In a skillet cook onion slices in butter until they're golden brown, about 8 minutes or so (don't burn the onion). Add garlic and cook until fragrant, about 1 minute. Add remaining salt and pepper to the mixture.

3. **CASSEROLE:** Preheat oven to 425°F. Butter a 2-quart casserole dish with about a T. of butter. Place squash and any remaining liquid on bottom of the casserole and cover with onions. Sprinkle Parmigiano-Reggiano cheese over the top and dot with remaining butter. Bake about 15 minutes, or until heated through and bubbly, and cheese is lightly browned. **MAKE AHEAD:** This can be assembled the day before, but it will need to bake, covered at 350°F for about 25 minutes, then uncover and bake until lightly browned, another 10-15 minutes.

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Per Serving (excluding unknown items): 372 Calories; 32g Fat (74.0% calories from fat); 5g Protein; 20g Carbohydrate; 3g Dietary Fiber; 109mg Cholesterol; 744mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 6 Fat.

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