
Butternut Squash and Potato Gratin

Diane Phillips cooking class, 12/2015



3 cups butternut squash, peeled, cut in 1/2" slices
1 pound Yukon Gold potatoes, scrubbed, 1/2" slices

1 1/2 cups whole milk
1 cup heavy cream
1 clove garlic, minced
1 whole leek, chopped finely, both white and tender green part
2 teaspoons fresh thyme, finely chopped
6 drops Tabasco sauce
1 1/2 cups Gruyere cheese, finely shredded
1/4 cup Parmigiano-Reggiano cheese, grated

Per Serving (excluding unknown items): 292 Calories; 19g Fat (58.1% calories from fat); 10g Protein; 21g Carbohydrate; 2g Dietary Fiber; 69mg Cholesterol; 111mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 3 Fat.

Carolyn T's Blog: tastingspoons.com

Servings: 8

NOTE: If you don't have a leek, use half of a white onion, chop up and cook through in the milk/cream mixture.

1. Preheat oven to 350°F. Coat the inside of a 9x13 baking dish with olive oil spray or nonstick cooking spray (not Pam).
2. In a large NONSTICK skillet, heat the squash slices, potato slices, milk, cream, garlic, leeks (or onion), thyme, Tabasco, and cook for 5-6 minutes, until the vegetables are almost done; they should be firm, but a knife will pierce them easily.
3. Transfer vegetables to prepared baking dish and sprinkle top with the cheeses.
4. Bake the gratin for 30-40 minutes, until the sauce is bubbling and the cheeses are golden brown. Allow to rest 5-10 minutes before serving. This dish is especially good with grilled meat, chicken or seafood.