

## Butternut, Delicata and Acorn Squash Gratin

Courtesy of the Proud Italian Cook

A winter squash gratin, the perfect side dish for the holiday season or just to impress your guests.

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### Ingredients

- 1 butternut squash, neck part only, skin removed, then cut into rounds
- 1 delicata squash, skin on, then sliced into rings, remove pulp and seeds
- 1 acorn squash, skin on, remove pulp and seeds, quarter it then make slices,
- cut all squash about 1/4 inch slices, not too thick and not too thin
- 2 cups, heavy cream
- 2 handfuls of grated Parmigiano Reggiano
- 2 finely grated garlic cloves, done on a microplane
- 3/4 stick of unsalted butter
- 1 bunch of fresh sage leaves

### Instructions

1. I pre- roasted all the squash just to make sure it wouldn't be hard, on a baking sheet at 400 degrees, drizzled with olive oil, sprinkled with salt and pepper, just until al dente, where it still had a little bite.
2. After they cool place squash into a buttered 13x9 casserole dish. (these first two steps can be done the day before and refrigerated overnight, before adding cream sauce.) If you do it the day before, take it out and get it to room temp, before adding sauce.
3. TO MAKE THE CREAM SAUCE:

4. In a small sauce pan on low flame, add butter and garlic, just until garlic is fragrant, not brown, then add cream, salt and pepper to taste.
5. Simmer cream sauce just until the edges start to bubble, then turn off the heat and let it set up for a minute.
6. Add the Parmigiano, stir well, then spoon the cream sauce all around the squash in casserole dish, leaving some of the squash exposed but spreading it all around and in between.
7. Place casserole dish into a 450 degree oven until bubbly and nicely golden, keep checking.
8. Garnish with crispy sage leaves, by melting a tablespoon or two of butter in a small pan, when butter is hot throw the leaves in and they will start to sizzle and get crispy, remove immediately.

