



Presents



SW Winter Squash & Tomato Gratin

Presented October 5, 2013 by Merlyn Baker

Ingredients:

1/4 Cup Olive oil
2/3 Cup Onion - chopped fine
2 tsp. Garlic, minced
1/2 tsp. Leaf thyme, dry
2 tsp. Merlyn's Mystic Southwest Spice
2 Bay leaves
Salt to taste
1 Cup White wine
1 tsp. Paprika
1 28 oz. can Diced tomatoes
2 tsp. Sugar
Black pepper to taste
Winter squash, sliced thin
Cheddar Cheese

Instructions:

Sauce:

- * Sauté onion, herbs and spices in olive oil.
- * Add white wine and reduce by half.
- * Add tomatoes and cook until thick.

Assemble:

- * Layer thinly sliced squash with tomato sauce and Cheddar cheese alternately in a buttered baking dish.

Bake:

- * Baking time will depend how thick you stack the layers. Bake at 375 degrees.