



**Many Hands Organic Farm and  
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## Baked Squash Gratin

from Nina Marcinowski

Serves 4

### Ingredients:

- 1 onion chopped
- 2 cloves crushed garlic
- 2 lbs. squash sliced very thin (I use the slicing side of my grater)
- ½ cup butter melted
- 2 cup shredded cheese, (any flavor, I like cheddar mixed with mozzarella)
- ½ cup bread crumbs
- ¼ cup parmesan cheese
- ¼ cup milk

### Directions:

1. Grease a large baking dish. Mix squash, onion, and garlic fill the baking dish, and drizzle ¼ cup of the melted butter on the squash. Spread cheese over the squash and pour the milk on top.
2. Mix the remaining butter, crumbs and parmesan and spread over the dish. Bake at 350° for an hour.

**Notes:** You can cover the top after a while if the crumbs look like they are burning. I don't measure the squash I just fill up the pan. Depending on your oven it may need more or less time.