

From the kitchen of: **Jan Libbey**

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(courtesy The Moosewood Restaurant Kitchen Garden)

Read about Jan at www.ag.iastate.edu/stories

Squash-Apple Cheddar Gratin

INGREDIENTS:

- 2 cups sliced onion
- 1 teaspoon fresh thyme leaves
- 2 tablespoons vegetable oil
- 2 ½ cups apples, thinly sliced
- 1 tablespoon flour
- 1 ½ cups grated cheddar cheese
- 2 tablespoons bread crumbs
- 3 cups winter squash, cooked, mashed
- Salt and pepper to taste

DIRECTIONS: Sauté onion and thyme in oil for about 20 minutes until onion is soft and golden. Meanwhile, toss apples and flour. In a separate bowl, mix cheese and bread crumbs. Preheat oven to 350° F. Oil a casserole/baking dish - approximately 8" x 8" (three inches deep) and layer the ingredients as follows: squash, salt and pepper, sautéed onions, apples slices, bit more salt and pepper, cheese/bread crumb mix. Bake covered for 30 minutes, then uncovered for 15 minutes. The apples should be tender and the topping bubbly and golden.

