

recipes from

Allison Dugdale

Butternut Squash Gratin With Hazelnut Crisp

2 small butternut squashes (2 lbs. each), peeled and cut into 1/2" diced pieces

1 red onion, peeled and thinly sliced

1/2 oz half & half

1 1/2 cups grated fontina cheese

2 tsp. kosher salt

1/2 tsp. ground black pepper

4 tbs. chopped parsley

6 strips applewood smoked bacon

1 cup toasted, blanched hazelnuts, chopped

1 cup bread crumbs

Preheat oven to 350°. In a large bowl, toss the squash, onion, cream, cheese, salt, pepper and 2 tbs. of the parsley. Spray a large shallow baking dish and scrape squash mixture into it. Sauté bacon in skillet until crisp, remove with slotted spoon, then add nuts to bacon pan and sauté until lightly browned. Add breadcrumbs, parsley, stir and remove from heat. Sprinkle this mixture over squash and bake until tender and crust is browned, about 40 minutes. Cool slightly before serving.

Yield: 8 servings