

# THE CULINARY

*Playground*



## Butternut Squash & Apple Gratin

10 slices butternut squash, roasted  
1/2 Tablespoon Olive Oil  
1 Tablespoon butter melted  
1 leek, trimmed, sliced thin  
1/4 Tablespoon apple cider vinegar  
pinch sugar  
pinch of salt  
dash of pepper  
1/4 teaspoon sage  
2 Tablespoons shredded Parmesan

Preheat oven to 375 degrees.

In a small microwave safe bowl, cook leeks in melted butter for 45 seconds until softened.

Rub an 8 inch round with olive oil.

Place squash in round, overlapping the slices. Sprinkle with salt and pepper.

Spread leeks over squash.

Arrange apples in overlapping layer over leeks.

Drizzle vinegar and sprinkle sugar and sage over apples.

Brush apples with remaining oil.

Top with cheese.

Bake for 20 minutes until apples are tender and top is lightly browned.

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