

## ***Squash Gratin***

2 Tbsp olive oil

½ lb leeks, including tender green parts, thinly sliced

1 ½ lb winter squash: such as 1 Hubbard, 1-2 pumpkin, or 2 butternuts. Peeled and diced.

2 Tbsp water

½ c grated Parmesan cheese

½ c heavy whipping cream (optional)

Freshly ground pepper and salt to taste

Pinch of nutmeg

Bread crumbs

Preheat oven to 375 F. Heat olive oil over medium heat. Add the leeks and cook gently until beginning to dissolve, 10-15 minutes. Add the squash, salt, water and cook, stirring often with a wooden spoon, until the squash has reduced almost to a puree, about 30 minutes. Remove from heat. Add cheese (and cream, if using). Add nutmeg and pepper. Empty the mixture evenly into casserole or gratin dish. Sprinkle surface with some extra Parmesan, then a semi-thick layer of bread crumbs. Bake for 30 minutes.