

★★★ Winter Vegetable Gratinée Bolognese ★★★

*Courtesy of Rafe Montello
We're Cooking Now, Madison, Wisconsin*

12-16 servings

Ingredients:

1 pound butternut squash, cut in 1 inch cubes
1 pound rutabaga, cut in 1 inch cubes
2 fennel bulbs
1/4 cup butter
1/3 cup flour
3 cups milk
1 teaspoon salt
3/4 teaspoon garlic powder
1/2 teaspoon Tabasco sauce
1/2 cup Parmigiano-Reggiano cheese
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Buttered bread crumbs (optional)

Simmer butternut squash, rutabaga and fennel individually until barely tender. Cool in ice water, drain and allow to dry.

Make blond roux, mixing butter and flour. (Butter and flour are cooked over very low heat for about 5 minutes.) After roux has cooked, add milk, salt, garlic powder and Tabasco.

Cook until thickened. Remove from heat and add Parmigiano-Reggiano cheese.

Place vegetables in oiled casserole dish, alternating squash and rutabaga. Cover with sauce. Coat top with Parmigiano-Reggiano cheese and/or buttered bread crumbs.

Bake in 375 degree oven until bubbling and browned.

