



top of the dry noodles, then sprinkle 1/3 of the cheese on top of the sauce.

6. Repeat for two more layers, ending with the cheese on top.
7. Bake at 350°F for about ½ hour, until noodles are tender and the top cheese is browned.

RESULTS

This produces 8 good-sized dinner servings, or feeds twice as many as an appetizer or as part of a buffet.

Butternut squash lasagna

A RECIPE FROM

THE SINGING BROOK FARM EATING BOOK

**HASTILY WRITTEN, ANNOYINGLY ANNOTATED, AND
IRREVERENTLY PRESENTED BY DORNA CASKIE**



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The Backstory

The variation of Bechamel (white) sauce in this recipe is a good basic white sauce that can be used for lots of things.

I think it was a wonderful catering company near Boston called "Rebecca's Cafe" that first invented butternut squash ravioli, which they served with an Alfredo sauce. I used to be able to buy it for lunch at the Nokia cafeteria (and then take a long nap afterwards, back at my desk). It was a heavy delight, but well worth the indulgence.

Making butternut squash lasagna started out as my lazy alternative to making the butternut squash ravioli from scratch (or finding a store that would sell it). In retrospect, I may have even improved on the concept.

Space limitations did not allow me to go into a long rant on how to prepare the butternut squash, but I do have some opinions on it:

- Cut up two good-sized unpeeled raw squash into one thick inch slices before cooking. (Of course don't forget to remove the seeds, and toss out the ends/stems.)
- Steam/cook the squash in a couple of inches of water with yet another one of my favourite Knorr-Suisse bouillon cubes added, or at least a dash of salt and a double dash of nutmeg.
- Once the squash is tender, drain it and let it cool. It is then easy to peel with your fingers, and mash however you wish.

Because this is a somewhat untraditional pasta dish, it's a nice addition to a buffet that is otherwise overwhelmed by entries featuring tomato sauce. It also makes a great vegetarian entrée.

This lasagna seems to endure being frozen and reheated particularly well.

INGREDIENTS

- One teaspoon or more nutmeg
- One Knorr-Suisse vegetarian bouillon cube
- ¼ cup white flour
- ¼ pound (one stick) butter, plus extra for greasing pan
- One quart heavy cream
- Enough sheets of uncooked lasagna to make three layers in your baking pan
- About 4 cups shredded mozzarella cheese
- About 4 cups cooked butternut squash (see backstory)
- One finely chopped small onion (optional)

EQUIPMENT

- Deep baking pan (I prefer glass because you can see what's going on), about 9 by 12 inches
- Sauce pan for cooking the Bechamel/white sauce

WHAT TO DO

1. To make Bechamel sauce, melt butter and bouillon cube in saucepan. If you have the optional onion, add this to the pan and stir over low heat until onion is soft.
2. Add flour and nutmeg, stirring constantly until thoroughly mixed in, then slowly add heavy cream, stirring to make sure nothing gets stuck to the bottom of the sauce pan.
3. Heat just to boiling, then lower the heat and let the sauce thicken, still stirring occasionally (watch the bottom of the pan).
4. Lightly grease baking pan with butter.
5. Spread 1/3 of the squash evenly on the bottom of the pan. Press a layer of DRY lasagna noodles on top. Evenly spread 1/3 of the Bechamel sauce on