

SUMMER SQUASH GRATIN

[From *The Joy of Cooking*]

1 ¼ pounds yellow squash, cut into ½-inch cubes
1 tablespoon butter or olive oil
½ small onion, finely diced
2/3 cup diced Monterey Jack, raclette, Swiss, or Teleme cheese
1/3 cup crème fraiche
2 tablespoons grated Parmesan cheese
1 tablespoon white vermouth or dry white wine
1 teaspoon ground coriander
salt and ground white pepper to taste
½ cup fresh breadcrumbs
1 tablespoon melted butter

Preheat the oven to 350°F. Lightly butter a 10-inch gratin dish. Steam the squash until tender, about 10 minutes. Remove to a medium bowl. Cook the onion in butter or olive oil in a small skillet until softened. Add the squash along with the cheese, crème fraiche, grated Parmesan cheese, white vermouth or dry white wine, coriander and salt and pepper.

Pour into the prepared dish. Combine the breadcrumbs and melted butter and sprinkle over the top. Bake until bubbling and golden, about 35 minutes.

This crumbly, golden gratin is irresistible. Try it with straightneck or pattypan squash or whatever summer squash is available.

Serves 6.

NL 8/10/02