

### Dick's Squash Casserole

1 medium Butternut Squash (approximately 3 - 4 pounds)	1½ cups whole milk, warmed
2 Tbsp. Extra Virgin Olive Oil (EVOO)	2 Tbsp. fresh sage leaves, finely chopped
2 Tbsp. Shallot, thinly sliced	1 Tbsp. Tennessee Gourmet® Apple & Spice (your choice of flavor)
4 Tbsp. butter (divided)	½ cup Pepperidge Farm Stuffing mix, Sage and Onion flavor, crushed
2 Tbsp. flour	Salt and pepper to taste

Preheat oven to 350°F.

Line a baking sheet with foil or parchment paper. Split the squash lengthwise and remove the seeds. Drizzle with EVOO over the cut sides of the squash, and season lightly with salt and pepper. Place the squash *cut-side down* on the baking sheet. Bake until a fork easily pierces the skin and flesh of the squash, 45 minutes to an hour.

Remove from oven and allow to cool until you are able to handle. Using a spoon, scoop out the flesh of the squash and place in a large bowl. Discard the skins.

While the squash is baking, in a small saucepan over medium heat, add 2 Tbsp butter and sliced shallot. Cook until shallot has softened, about 3 minutes (for a slightly nuttier flavor, cook the shallots until almost caramelized, about 7-10 minutes). Using a small whisk, stir in 2 Tbsp. of flour, and cook for about 3 minutes (Congratulations, you have just made a roux!). Gradually whisk in the warmed milk. Continue cooking until the sauce is at a slight boil and has thickened (Congratulations, you have now just made a Béchamel sauce!). Add the chopped sage and Apple & Spice to the sauce, stirring until well combined.

Add ½ of the sauce to the cooked squash and stir to combine. Add more of the sauce as required until you get the desired consistency. Season to taste with salt and pepper.

Place the squash mixture in a baking dish. Sprinkle the bread crumbs over the top of the casserole and dot with the remaining butter. Bake for 30-45 minutes until topping is browned. Serve.

#### **Notes**

To freeze the prepared casserole, omit the bread crumbs and butter, place a small piece of waxed paper directly on top of the casserole mixture, then wrap with plastic wrap and foil. Thaw before adding breadcrumbs/butter and baking.

*This recipe was created by Richard Maxwell, another great Canadian cook.*