

WINTER SQUASH & POLENTA

Serves 6 or so

Approximately 2 lbs of winter squash of your choice
2 bunches kale, stripped from ribs and thinly sliced
1 1/2 cups polenta or corn meal
5 cups water
1 cup Gruyere cheese, shredded (or Havarti or Fontina or whatever)
3/4 cup grated Parmesan cheese
1/4 cup milk
1/2 cube butter
1 onion, diced
2 Tablespoons fresh sage, finely chopped
2 Tablespoons olive oil
Balsamic vinegar
Nutmeg for grating
Salt & Pepper

Preheat oven to 400 degrees. Cut squash in half, remove the seeds and place in a baking pan. Roast until soft to the touch, maybe 45 minutes. When it is cool enough to handle, scoop out the flesh into a bowl and use a potato masher to puree it. Add milk and butter and beat until smooth. Grate up to 1/2 teaspoon of nutmeg (it's alarmingly easy to overdo this) and add to the mix along with salt and pepper to taste.

Butter a 12 x 14 x 1" baking or gratin dish.

Combine polenta and water in a large saucepan. Bring to a boil over medium heat, stirring pretty much constantly. Reduce heat to a simmer and stir often until the polenta is thick and creamy. You can add a bit more water if you need to.

Blend the polenta and squash together along with the Parmesan and sage. Sauté the onion in the olive oil until golden. Add the kale and sprinkle with a little bit of balsamic. Cook until wilted and tender. If vegetables are done before liquid is evaporated, drain them and season to taste with salt and pepper.

Layer vegetables with polenta in the baking dish and top with Gruyere. Bake until heated through.