



Greens and Butternut “Lasagna”

Ingredients:

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| 3 or 4 bags of greens (kale, turnip, mizuna, arugula, collards, komatsuma, etc) | 1 or 2 Butternut Squash w/ long straight necks, peeled, bulbous portion cut off |
| Bacon or ham hock | Nutmeg, fresh ground |
| Thyme | 1 cup of golden raisins, soaked in balsamic vinegar and water until plump |
| 2 onions | Salt and pepper |
| Several cloves of garlic (to taste) | Parmesan cheese |
| Hot pepper (optional) | |

Preparation:

1. Simmer all the greens in some water with bacon or ham hock, thyme, onions, garlic, and hot pepper. Save some of the water for later.
2. Slice butternuts lengthwise and very thin using a mandolin or a sharp knife. Use slightly thicker slices for bottom and top layer.
3. Grease the bottom of your pan, and lay down a layer of butternut slices. Sprinkle with salt, pepper, and some nutmeg.
4. Add loose layer of chopped cooked greens.
5. For the middle layers, use butternut, salt, pepper, nutmeg, and greens, and then sprinkle with the macerated golden raisins.
6. Finish with a layer of butternut on top.
7. Add some of the left over water from cooking the greens, and cover tightly with foil.
8. Bake at 325 for 40-50 minutes or until squash is almost tender.
9. Take off foil and cook more to evaporate remaining liquid.
10. Sprinkle with Parmesan (Reggiano) and brown slightly under broiler.
11. Cut like lasagna and serve hot.