

# BAKED PUMPKIN SQUASH WITH MINT AND ALMONDS

## ZUCCA AL FORNO

*Yield: 6 to 8 portions*

Ingredients	Amounts
Pumpkin squash	2 lb.
Olive oil or as needed to coat all of the squash	4 Tbsp.
Garlic, finely minced	1 Tbsp.
Sugar	2 Tbsp.
Balsamic vinegar	2 Tbsp.
Salt and freshly ground black pepper	
Mint, fresh, chopped	2-3 Tbsp.
Almonds, toasted, slivered	½ cup

### Method

1. Preheat oven to 400°F.
2. Oil a 1½-quart gratin dish.
3. Peel the squash with a potato peeler.
4. Cut the squash in half and scoop out the seeds.
5. Cut into ½ inch thick slices and cut the slices in half again. You should have about 4 to 4½ cups sliced half-moon shaped pieces. Or, if you prefer, you may cut the squash into 1 inch dice.
6. In a bowl, toss the squash with olive oil, garlic, sugar, balsamic vinegar, salt and pepper.
7. Transfer the squash to the prepared gratin dish.
8. Add about ½ inch of water to the dish and cover with foil.
9. Bake for 30 minutes, then uncover and cook or until squash is meltingly tender, about another 10 minutes.
10. Sprinkle with mint and toasted almonds. Serve hot or warm.

**Recipe credit:** Joyce Goldstein, as presented at the 2008 Flavor, Quality and American Menus retreat.  
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