

Chef Todd Mohr's
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Cooking Squash Inspirations

Spiced Squash and Apple Soup Serves 4

1 ½ Tbsp unsalted butter
 1 cup onion, diced
 1 large green apple, peeled, cored and diced (about ¾ cup)
 Nutmeg, allspice, cinnamon
 4 cups squash, peeled and diced
 4 cups chicken stock

Melt the butter in large pot over medium heat
 Add diced onions and apples, cook until tender
 Stir in the spices
 Add squash and chicken stock
 Bring to a boil, reduce to a simmer until squash is VERY tender
 Strain the vegetables from the broth, reserving the broth
 Puree the vegetables, adding stock to allow a smooth puree
 Reserve any leftover stock if not serving right away, as the soup may thicken in the refrigerator.

Squash Hash Serves 4

2 cups raw squash, cubed
 2 strips of bacon or sausage, diced
 1/2 onion, diced

Bake squash cubes until brown and softened in the middle
 Render fat from bacon or sausage in sauté pan
 Drain excess fat if desired
 Saute baked squash until fully tender

Squash Slaw Serves 4

2 yellow squash, julienne 2 green zucchini, julienne
 1 carrot, julienne Green onion, sliced
 Flavored Vinegar

Combine all ingredients

Squash Dumplings Makes 24 dumplings

24 wonton wrappers
 1 yellow squash, julienne 1 green zucchini, julienne
 1 carrot, julienne Green onion, sliced
 Fresh ginger, small dice
 Soy sauce, wasabi powder

Steam julienne squash until tender
 Cool and dice squash. Add green onion, ginger, soy, wasabi
 Mix all ingredients to make stuffing
 Add small amount to each wonton wrapper, seal with egg wash

Squash Gratin Serves 6

6 cups raw squash, cubed
 2 cups béchamel white sauce or cheese sauce
 1/2 cup pecans, 1/4 cup bread crumbs

Combine all ingredients, bake until tender

Squash Ravioli Makes 15-20 Ravioli

4 cups squash, cubed 1/2 cup ricotta cheese
 1 egg, beaten, Pasta Sheets

Simmer cubed squash until very tender.
 Puree squash to slightly smooth consistency
 Let the squash cool to room temperature.
 Add Egg and Ricotta Cheese
 Fill Pasta dough to create ravioli

Squash Tarts Serves 2

2 cups raw squash, cubed
 1 egg, beaten, 1/2 cup brown sugar
 Cinnamon, allspice
 Tart Shell or Pie Shell

Poach squash in liquid until completely soft
 Cool squash to room temperature
 Puree squash to smooth consistency
 Add egg, brown sugar and seasonings
 Pour into tart shell and bake

Squash Lasagna Serves 2

1 yellow squash, 1 green zucchini squash
 1 eggplant, 1 tomato
 Sliced mozzarella or provolone cheese
 1/2 cup ricotta cheese

In small bread pan, alternate layering of all ingredients. Bake

Mashed Squash Serves 4

4 cups squash, cubed 1/2 cup sour cream
 Cinnamon, allspice, salt, pepper

Simmer cubed squash until very tender.
 Puree squash to slightly smooth consistency
 Add sour cream and seasonings