

***At Brookwood we use the term “summer squash” to refer to all the squash harvest in the summer to use fresh. This includes zucchini, yellow zucchini, zepher, patty pan, crook neck, etc. “Winter squash” refers to types that are harvested in the fall for storage, such as butternut, acorn, delicata, buttercup, kuri, etc. The recipe below calls for zucchini, but can be made with any type of summer squash from your CSA share.*

Zucchini and Carmelized Onion with Olives and Goat Cheese

Source: Boston Globe, 8/7/11

- 1/3 cup extra-virgin olive oil, plus extra for the dish
- 3 large onions, thinly sliced
- Salt and Pepper
- 1 ½ cups fresh bread crumbs
- 2 tablespoons chopped mixed fresh herbs, such as parsley, basil, mint, thyme, tarragon, savory, chives, etc.
- 2 garlic cloves, minced
- 6 medium zucchini (about 3 lbs), cut into ½ inch slices (see note on salting)
- ¾ cups oil-cured olives, pitted and halved lengthwise
- 1 ½ cups crumbled fresh goat cheese

Heat 2 tablespoons oil in a large skillet over medium-high heat. Add onions and 1 tsp salt, and cook, stirring frequently, until the onions begin to soften, about 6 minutes. Reduce heat to medium low and continue stirring until the onions are soft and golden brown, about 40 minutes longer. Set aside to cool.

Heat the oven to 400 degrees and set the rack in the center position. Grease a shallow 2-quart baking dish with oil, add ¼ cup bread crumbs in an even layer and set aside. In a large bowl, toss the zucchini, 1 ½ tablespoons oil, 1 tablespoon herb and the garlic. Mix in the carmelized onions, olives and pepper to taste. Spread about 2/3 of the mixture into an even layer in the baking dish. Spread the crumbled goat cheese evenly over the zucchini layer and roughly shingle the remaining zucchini mixture over the cheese. Bake until the zucchini is just tender, about 12 minutes.

Meanwhile, in the same bowl, toss the remaining oil, remaining herbs, remaining bread crumbs, ½ teaspoon salt and pepper to taste. Remove the dish from the oven, sprinkle bread crumb mixture evenly over the zucchini, return the gratin to the oven and bake until the topping is lightly browned, about 12 minutes longer. Allow the gratin to stand for at least 5 minutes and serve.

➤ **Salting Zucchini**

Zucchini's high liquid content can cause it to go soft and mushy in the oven. As with other summer produce, such as tomatoes and eggplant, you can salt zucchini before baking it to draw out some of the water. Here's how. In a

colander set over a bowl, toss 2 pounds of sliced zucchini with 2 teaspoons salt and let drain for an hour. Before cooking the zucchini rinse off the salt. Spread the squash in a single layer on paper towels and blot dry with more paper towels.