

## Harvest Crisps and Casseroles

Wednesday, October 15, 2025

6:30pm CT

### What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

*Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!*

### How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation. Kitchen tools are **bolded** in each recipe.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- I will want to see your work and cook stations as much as possible. Try to prop your device on a stack of cookbooks or use a tripod to give a good view to me.

## Butternut Squash Gratin

### Ingredients:

3 **tbsp** unsalted butter, plus more for the baking dish  
1 large onion, thinly **sliced**  
1 garlic clove, thinly sliced  
1 1/2 pounds (about 1 large) butternut squash, **peeled**, halved lengthwise, seeded, and thinly sliced between 1/8 and 1/4 inch thick  
1/4 **tsp** grated nutmeg  
Fine sea salt and freshly ground black pepper  
1/2 **cup** heavy cream  
3/4 cup fresh bread crumbs  
3/4 cup **grated** Gruyere cheese  
A few chives, finely chopped (optional)

### Instructions

Preheat the oven to 350°F. Butter a **10-inch baking dish**.

In a **large sauté pan or Dutch oven**, heat 2 tbsp butter over medium heat. Add the onion and garlic and cook until softened and translucent, 4 minutes.

Add the butternut squash slices and nutmeg and cook, **stirring** occasionally, until slightly tender, 5 to 8 minutes. Season with salt and pepper to taste.

Transfer the squash mixture to the baking dish. Smother with the cream, sprinkle with the bread crumbs, scatter the cheese on top, and dot with the remaining 1 tablespoon butter, cut into pieces.

Bake until the surface is golden and bubbly and the butternut squash is tender, 30 to 40 minutes. Serve immediately, sprinkled with the chives, if desired.

## Spiced Pear and Cranberry Crisp

### Ingredients:

1 lb fresh cranberries  
1 **cup** dried cranberries  
1 1/2 cups sugar  
2 **tsp** vanilla extract  
3 firm pears (such as Bosc), **peeled** and **cut** into 1/2-inch pieces  
1/2 tsp ground cinnamon  
Pinch of ground allspice  
1 cup plus 2 tbsp all-purpose flour  
1 cup pecans, chopped  
1/4 cup old-fashioned rolled oats  
1/4 tsp salt  
1 stick unsalted butter, melted

### Instructions

Preheat the oven to 375 degrees F. Combine the fresh and dried cranberries in a **large bowl**. Add 1 cup sugar, 3 tbsp water and the vanilla and toss to coat. Lightly smash with a **potato masher** or fork to burst some of the cranberries. Add the pears, cinnamon, allspice and 2 tbsp flour and toss to coat. Transfer to a **3-quart baking dish**.

Make the topping: Mix the remaining 1 cup flour, the pecans, oats, the remaining 1/2 cup sugar and the salt in a **medium bowl**, then **stir** in the melted butter. Use your fingers to pinch the topping into small clumps and sprinkle it over the fruit.

Bake until the fruit is bubbling and the topping is golden brown, about 40 minutes. Serve warm or at room temperature.