



TOMATO & SUMMER SQUASH GRATIN

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Ingredients:

2 lbs tomatoes

2 T extra virgin olive oil

1 small onion, or 1/2 medium

2 lg garlic cloves, minced

1/2 pound summer squash (e.g. good size zucchini) cut in 1/2 inch dice)

Salt and freshly ground pepper to taste

2 t fresh thyme leaves or 1 t dried thyme

1 cup cooked brown rice, farrow or barley

3 eggs

2 ounces Gruyere cheese, grated (1/2 cup)

1 to 2 T chopped basil

Instructions:

Step 1

Peel and seed half the tomatoes and chop fine. (or use 14 oz. can diced tomatoes)

Slice the rest and set aside. Preheat oven to 375 degrees.

Oil a 2-quart baking dish.

Step 2

Heat 1 T olive oil in a large, heavy nonskid skillet over medium heat. Add the onion and cook about 5 minutes.

Add the garlic and stir together about 30 seconds.

Stir in the zucchini. Cook about 5 minutes.

Add the chopped tomatoes and the thyme. Season with salt and pepper.

Cook, stirring often, until the tomatoes have cooked don, 10-15 minutes.

Stir in the rice or other grains and remove from heat.

Step 3

Beat the eggs. Stir in the cooked vegetables and the cheese. Combine well.

Scrape into the baking dish.

Step 4

Over the top of the gratin in one layer of remaining garden tomatoes, sliced.

Drizzle with the remaining 1 T olive oil.

Bake 45 minutes, or until top is browned and the gratin is sizzling.

Remove from the heat and allow to site for at least 10 minutes before serving.

Sprinkle basil over the top.

Serve hote, war or at room temperature.

The finished gratin keeps ell for 3 or 4 days.