

With the cooler fall weather, what could be better than comfort food?

Chefs Rafaël Martinez and François Cormier from the Botanical Garden restaurant have three recipes for you using squash – the star this season! How about making a grilled cheese sandwich with duck bacon and serving it with acorn squash chutney or a warm creamy pumpkin dipping sauce spiced with caraway seeds?

All three recipes are from the first edition of the Completely Squash Food Fair, presented at the Montréal Botanical Garden in 2014.

Duck bacon and grilled cheese sandwich

MAIN COURSES

Preparation time: 30 minutes

Cooking time: 25 minutes

Yield: One sandwich

Ingredients	Amount		Method
	Metric	Imperial	
Brioche-type bread	2 slices	2 slices	Generously butter the outsides of 2 slices of bread. Lightly sauté the smoked duck and place it on the unbuttered side of one of the slices of bread. Add the two cheeses: your favourite Quebec cheese and a mozzarella-type cheese for springiness. Top with the second slice of bread, buttered side out. Grill in a frying pan, pressing down with a spatula. Once the cheese has melted and started to ooze out, it's ready to serve!
Thin slices smoked duck	6 slices	6 slices	
Quebec cheese soft or semi-firm			
Mozzarella cheese			
Butter			

Other fall recipes

Acorn squash chutney

Caraway-spiced cream of pumpkin