



COLD HOLLOW CIDER MILL

HOLIDAY PUMPKIN BUTTER CRÈME SAUCE LASAGNA

Ingredients: 2 jars Cold Hollow Pumpkin Butter	2 zucchini
1 pint heavy crème	2 yellow squash
2 cloves garlic	3-4 medium onions
¼ cup fresh parmesan	2 TBSP fresh sage
4 TBSP (divided) extra virgin olive oil	16 oz. Fontina cheese
2 TBSP butter	1 box Lasagna noodles

1. Cook the lasagna noodles according to directions on the box. Set aside.
2. On moderately low heat sauté the garlic in the saucepan with butter and 2 TBSP olive oil. Then, add Cold Hollow [Pumpkin Butter](#), heavy crème, and fresh parmesan until combined and warm. Add Salt and Pepper to taste.
3. In a frying pan sauté onions in extra virgin olive oil until caramelized. Then add sliced zucchini and yellow squash until cooked. Add fresh sage.
4. In a large baking dish layer the [pumpkin butter](#) crème sauce, Fontina cheese, veggies, noodles, and repeat. Top with remaining cheese and bake at 400° for 40 minutes.

Enjoy!