

Curried Winter Squash Soup

(from Farmer John's Cookbook: The Real Dirt on Vegetables, by Farmer John Peterson and Angelic Organics)

Serves 6-8

3 Tbsp. unsalted butter
1 c. chopped **scallions** (about 6 scallions)
¼ c. fresh **parsley**
1 jalapeno pepper, seeded, finely chopped (about 1 Tbsp)
2 cloves **garlic**, minced
2 lbs. **butternut squash** (about ½ large squash), peeled, seeded, cubed
4 cups chicken or vegetable soup
1 14-oz can whole **tomatoes**, chopped, or 2 c. peeled chopped, fresh tomatoes
12 whole fresh curry leaves (optional)
½ tsp. ground allspice
¼ tsp. ground mace
Pinch freshly grated nutmeg
2 tsp. curry powder
Sea salt
Freshly ground pepper
¼ c. chopped fresh **parsley**

1. Melt butter in large saucepan over medium heat. Add scallions; sautee until soft and wilted, about 3 minutes. Stir in the parsley, jalapeno, and garlic; cook, stirring occasionally for 5 minutes.
2. Add the squash and toss to coat with scallion mixture. Add the stock, tomatoes, curry leaves, all-spice, mace and nutmeg. Bring to a boil, reduce heat and simmer, covered, until squash is very tender, about 45 minutes. Let cool slightly.
3. Transfer soup in batches to a blender or food processor; puree.
4. Transfer soup back to pot. Stir in curry powder and add salt and pepper to taste. Return soup to a simmer to heat through. Garnish with parsley just before serving.