

Curried Squash and Mushroom Soup

Adapted from the Moosewood Cookbook

2 medium acorn or butternut squash
2 1/2 C. water or stock
1 C. orange juice
2 T. butter
1/2 C. chopped onion
1 clove crushed garlic
6 mushrooms sliced
1/2 t. ground cumin
1/2 t. coriander
1/2 t. cinnamon
3/4 t. ground ginger
1/4 t. dry mustard
1 1/4 t. salt
pinch of cayenne

Split the squash lengthwise and bake face down in a 375 degree oven on an oiled tray 30 minutes or until soft. Cool and scoop out the insides. You'll need about 3 cups worth. Put it in the blender with the water or stock and puree until smooth. Put this in a pot or saucepan with the orange juice.

Heat the butter in a skillet and add the garlic, onion, salt, and spices. Saute until the onion is very soft. You may add a little water if it sticks. Add mushrooms, cover, and cook 10 minutes.

Add the saute to the squash and heat everything together very gently. Since this is a fairly sweet soup you may want to spruce it up with some fresh squeezed lemon juice.

This can be served topped with yogurt and toasted slivered almonds.

Makes 4-5 servings.