

EPICUREAN ESSENTIALS

Winter Squash Soup

- about 3 ½ pounds winter squash, any variety such as butternut, acorn, delicata, etc.
- 2 large leeks, white and light green parts only
- 2 T. butter
- 6 cups chicken stock
- 1 t. curry powder
- salt, to taste
- pepitas, for garnish

Preheat oven to 350° F. Rinse squash, halve and scoop out seeds. Place on a rimmed baking sheet flesh side down and roast until tender about 45 minutes. Scoop roasted squash from it's shell and set aside. This step may be done a day ahead.

Carefully rinse leeks to remove all sand and chop. Melt butter over medium heat in a large pot. Add leeks and saute until tender, being sure not to brown.

Add chicken stock, roasted stock and curry powder. Bring to a boil, then simmer about 10 minutes. Puree soup, salt to taste and serve garnished with toasted pepitas.

Yield: about 2 quarts