



Winter Squash Soup Recipe

This recipe is inspired by Deanna Moore's Winter Squash Soup served at Earthroots Festival 2007 & taught during a kids cooking class of the same year.

Ingredients:

- 2 butternut squash
- 1 acorn squash (or other hard squash)
- 2 T olive oil
- 1 c onion, minced
- 1 clove garlic, minced
- 1 cup cashews, raw and unsalted
- 1 tsp ground coriander
- 4 cups nut milk
- 1-2 tsp salt sprig of cilantro

Instructions:

Heat oven to 400 degrees. Slice squash lengthwise and place face down on a baking sheet. Bake for 45 minutes. When cool enough to touch, remove seeds & skin. One way to remove the flesh is by scraping it out with a spoon. Puree the flesh and set aside. In a blender, whirl cashews into a fine meal and set aside. Sauté onions in olive oil for a couple of minutes until they become translucent, then add the garlic and cook together for another minute. Add 3 cups of squash puree, spices and a bit of water. Cook for 15 minutes. Add nut milk and cashews, bring mixture back to a simmer and stir until fully blended. Season to your liking and serve with a sprig of cilantro.