



Thu, 11/30/2006 - 09:25 -- Roger Doiron

Introduction:

This recipe comes courtesy of the Cook's Garden company. They recommend using Tromboncino, a summer squash variety, but pretty much any summer or winter squash variety can serve as a canvas for curry flavor.

Preparation:

Heat 2 tablespoons butter in a large pot over medium heat and saute 1 chopped onion with 2 finely minced garlic cloves, until softened. Stir in 1-Tablespoon curry powder, 1-teaspoon ground ginger and 1/2 teaspoon ground turmeric and stir until fragrant. Add 4 cups sliced Tromboncino squash and 4 small red skinned potatoes, cut into cubes. Cook until slightly softened, then add 6 cups water, reduce the heat, cover and simmer until the vegetables are soft, about 30 minutes. Puree in a blender, along with 1/2 cup unsweetened coconut milk. Season with salt and freshly ground black pepper.

Image (optional):

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- 1 chopped onion
- 2 finely minced garlic cloves
- 1-Tablespoon curry powder
- 1-teaspoon ground ginger
- 1/2 teaspoon ground turmeric
- 4 cups sliced squash
- 4 small red skinned potatoes
- 1/2 cup unsweetened coconut milk
- Salt and freshly ground black pepper

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Curried Squash Soup

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