

Curried Squash Soup

Scott Dolich, [Stone Soup PDX](#)

This soup is creamy and autumnal and the coconut milk, curry paste, and lime give it a zingy Southeast Asian kick. You can use any kind of squash like Delicata or Hubbard but you can even use carrots, parsnips or sweet potatoes. Watch the full video on our YouTube Channel for more tips!

Yield: 4 quarts or 16, 8 oz servings

Ingredients:

- 4 lbs winter squash, cut into 1 1/2 inch chunks
- 1 1/2 lbs yellow onions, slivered
- 1 Tbsp olive oil
- 2 tsp kosher salt
- 1/4 tsp granulated garlic
- 1/2 tsp curry powder
- 1/4 tsp dry rosemary
- 2 bay leaf
- 1/4 tsp Turmeric
- 1/8 tsp cinnamon
- 1/4 tsp ground ginger
- 1/4 tsp ground coriander
- 1 Tbsp yellow curry paste
- 2 quarts water
- 1 can coconut milk
- 1 Tbsp lime juice
- 1/2 cup olive oil



Directions:

1. In a covered pot, sweat the onions in the first addition of olive oil on low to medium heat until the onions are soft and translucent. This will require stirring every 5 minutes so the onions don't burn (approximately 15 min)
2. Add all spices, salt and curry paste. Mix well into the soft onions for 1 minute
3. Add the cut squash and the water and bring to a simmer and continue to simmer until the squash is very soft. (approximately 15 min)
4. Add the coconut milk and the lime juice, and stir to incorporate and bring back to a simmer (approximately 2 minutes)
5. Remove the soup pot from the heat and blend in a blender until smooth. This will need to be done in a few batches. Emulsify 1/2 cup olive oil into the blender while you're blending the soup.

