

EVERBLOSSOM FARM RECIPES

BY JODÉ LEMMON

jode@everblossomfarm.com

ROASTED SQUASH SOUP

Elizabeth Kelly is a great friend of Everblossom Farm and a great cook too. She sends this recipe along with her notes. I love notes! As for the taste? Elizabeth promises "It's so good, you'll want to roll around in it. It's also very healthy, so you'll be nice and slim when you roll around in it."

Roasted Squash Soup

Makes a lot

2 squashes halved and seeded (I used the **Jarrahdale squash** and the **Butternut squash** that was in my box)
1 chopped chili pepper, with seeds (I used the **little red pepper** I found hiding in my box)
1 teaspoon ground cumin
7 cups chicken broth or water
water for thinning
1 tablespoon fresh lemon juice, or to taste
Salt, to taste

Preheat oven to 400°F.

Put squash, cut sides down, in 2 greased shallow baking pans and roast in upper and lower thirds of oven, switching position of pans halfway through roasting, until very tender, about one hour (if your squash segments are larger, add to roasting time. If smaller, check after one hour). Cool squash segments and scoop out flesh.

Give your blender a workout! Purée squash in batches in a blender with chili, cumin, and broth until very smooth -- this takes some time, so don't think you're doing something wrong. If your blender seems to struggle (as mine did) add additional water as needed to loosen things up. Transfer to a 6- to 8-quart heavy pot and stir in water until its desired thickness. Simmer, stirring, 10 minutes, then stir in lemon juice, and salt and pepper to taste.

Serve soup in bowls topped with slices of toast (bread, thinly sliced, buttered and toasted crispy) .

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FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

