

Curried Mushroom and Squash Soup

(based on a *Moosewood Cookbook* recipe by Mollie Katzen)

2 medium butternut or acorn squash (to make 3 cups purée)
2½ cups water or bouillon
½ cup orange juice
3 Tbsp. butter
½ cup chopped onion
1 garlic clove, crushed
6 oz. mushrooms, sliced
½ tsp. each ground cumin, coriander, ground ginger and cinnamon
¼ tsp. dry mustard
1 tsp. salt (or to taste)
a few dashes cayenne
optional: fresh lemon juice, chopped toasted almonds, yogurt

Split the squash lengthwise and bake face-down in a 375°F oven on an oiled tray, 30 minutes or until quite soft. Cool and scoop out the insides. You'll need about 3 cups' worth. Put it in the blender with the water or stock and puree until smooth. Combine in a kettle or saucepan with the orange juice.

Heat the butter in a skillet and add the garlic, onion, salt and spices. Saute until the onion is very soft. (You may need to add a little water if it sticks). Add mushrooms, cover and cook 10 minutes.

Add the saute to the squash, scraping the skillet well to salvage all the good stuff. Heat everything together very gently. Taste to correct seasoning. Since this is a fairly sweet soup, you may want to add some fresh lemon juice.

Serve topped with yogurt and chopped toasted almonds.