



Vegan Curried Squash Soup

Adapted by Andy Marshall from a recipe by Suzanne Hunt

- 2 acorn squash
- 1 Tbs. Earth Balance vegan butter
- 2 Tbs. fresh ginger root, minced
- 1 tsp. curry powder*
- 1 clove garlic
- 3 Tbs. maple syrup
- 1 can coconut milk (14-15 oz.)
- 3 C. vegetable broth
- 1/3 C. *Hunt Country* Cream Sherry
- salt & pepper, to taste
- dried sweet basil and roasted squash seeds as garnish (optional)

1. Pre-heat oven to 375 degrees.
2. Cut acorn squash in half, remove seeds, clean seeds and set aside. Put all four squash halves in a baking pan with water. Bake for 1 hour.
3. Spread the squash seeds on a baking sheet; sprinkle with salt or soy sauce and bake for ~10 minutes, stirring often. Set aside and use as garnish.
4. Sauté the minced ginger root, curry powder and garlic in the Earth Balance for 1 minute in a soup pot.
5. Scoop out the baked squash and add to pot. Also add the vegetable broth, maple syrup, and coconut milk. Blend thoroughly with immersion blender or in regular blender. Heat through and add Cream Sherry and season with salt and pepper to taste.
6. Serve soup with roasted seeds as garnish. You can also sprinkle with dried sweet basil as garnish.
7. Enjoy with a glass of *Hunt Country* Cream Sherry, Pearl or Semi-Dry Riesling!

*for curry lovers, add an extra teaspoon of curry and try with *Hunt Country* Cayuga White, Valvin Muscat or Vignoles.