



Kabocha Squash Soup

Jay C. Veregge ~ Executive Chef

(serves 6 guests)

INGREDIENTS

1 ea	kabocha squash (approx. 3 lbs), <i>diced large</i>
2 ea	large carrots, <i>diced large</i>
1 ea	large onion, <i>diced large</i>
6 cups	vegetable stock
2 oz	ginger, <i>minced</i>
¼ cup	sugar
2 Tbsp	ground nutmeg
2 Tbsp	ground cinnamon
1 Tbsp	ground allspice

- Roast the squash, carrots and onion in oven at 400° for 45 minutes.
- Peel the skin off the roasted squash, discarding skin.
- Place squash in a stock pot with carrots, onion and stock.
- Bring to a simmer and add ginger, sugar, and spices.
- Simmer and stir continually until soup starts to slightly thicken. Approximately 1 hour.