Curried Squash and Mushroom Soup
Adapted From – Moosewood Cookbook

2 medium butternut (4 cups cooked) ½ tsp ground cumin
1-2 ½ cups vegetable broth ½ tsp coriander
½ – 1 cup orange juice ½ tsp cinnamon
2 Tbsp olive oil ¾ tsp ground ginger
½ cup chopped onion ¼ tsp dry mustard
1 clove garlic – pressed 1 ¼ tsp salt
8 oz mushrooms – sliced dash cayenne pepper

• Cut the squash in half lengthwise, scoop out seeds, place cut side down in a baking dish with ¼ inch water and bake at 375 for 40 minutes or until soft.
• When cool enough to handle scoop out the flesh and puree it with 1 cup vegetable broth and ½ cup orange juice. Use a blender or food processor.
• You can also use squash you baked and froze. Just defrost ahead of time. It must still be pureed as describe in the above step.
• Heat the oil in a sauce pan then add the onions and cook for 5 minutes.
• Add the garlic, salt, spices and the mushrooms, stir to mix well.
• Cover and cook for 10 minutes.
• Add the pureed squash mixture to the sauce pan and heat very gently.
• If you want a thinner soup add some or all of the remaining 1 ½ cups of broth and ½ cup orange juice.
• Simmer for at least 15 minutes to meld flavors.