



Wild Edge Farm

Food for the body and soil

Autumn Gold Squash Soup – Serves 6

Ingredients

- 2 pounds pumpkin or winter squash, peeled, seeded and cubed (about 5 cups)
- 3 garlic cloves
- 2 onions, chopped
- 2-3 bay leaves
- ¼ teaspoon marjoram
- ¼ teaspoon celery seeds
- 2 fresh tomatoes, chopped (or 1 cup chopped canned tomatoes)
- 5 cups vegetable stock
- 1/3 cup dry white wine
- 1 tablespoon honey
- 1 teaspoon cinnamon
- salt and pepper to taste

Instructions

Place all the ingredients, except the cream, in a large saucepan. Simmer until the pumpkin is soft. Remove the bay leaves.

Purée the mixture in a blender or food processor in several batches. Return the purée to the saucepan on low heat and gradually stir in the cream. Heat through but do not let the soup come to a boil.

Recipe adapted from *Sundays at Moosewood Restaurant*, p. 120