

KURI SQUASH SOUP

(adapted from Around my French Table)

2 kuri squashes (about 3 pounds total)
1 leek stalk, thinly sliced (white and light green parts only)
1 Tbs olive oil
3 cups milk
3 cups of water
salt and pepper to taste
dash of ground nutmeg
minced chives for garnish

Scrub the squash very well to remove any dirt from the surface. Cut the pointed end off, and discard it. Carefully cut it in half crosswise, scoop out the seeds. Cut the squash flesh, skin and all, in large chunks and reserve.

Heat the olive oil in a large pan and saute the leeks until they get soft, no need to brown them. Season lightly with salt and pepper. Add the squash, the milk, water, and cook under gentle heat until the squash is tender (about 20 minutes). Puree the soup using an immersion blender, season with nutmeg, taste, adjust seasoning with salt and pepper. The soup can be cooked down if you want it thicker. Serve with minced chives sprinkled on top