

SUNSHINE SQUASH SOUP

1	each	Sunshine Squash	4	cups	Water
1	each	Leek	.25	cup	Granola
1	each	Carrot			
.75	stick	Butter			
4	Tbs	Spruce Beer Vinegar			
2	Tbs	Soy Sauce			
1	Tbs	Salt			
2	tsp	Turmeric Powder			
1	tsp	Black Pepper			

EQUIPMENT: Medium sized stock or large sauce pot, blender or stick blender.

Preheat your soup pot over medium heat. Spill your squash in two and remove the seeds and inner guts. Peel away the skin and cut the squash into 1-2 inch cubes. Peel and clean the carrots, cutting into 1 inch chunks. Clean the leeks and cut into 1 inch rings. Add 3 Tbs butter to the soup pot and saute the squash, leeks and carrots. Stir frequently and cook over medium high heat until the vegetables begin to color and stick to the pan. Stir in the turmeric, salt and pepper. Deglaze the pan with 3 Tbs Spruce Beer Vinegar and the soy sauce. Add 4 cups of water or stock and reduce the heat to a low boil. Simmer the soup on low heat for 45 mins to an hour, until the squash has softened. Add the remaining butter and vinegar and transfer to a blender. Puree the soup, adding water or stock as needed to make a smoothie velvety texture. Season to taste with salt, pepper and a splash of vinegar as needed. Serve hot and garnish with a pinch or two of crunchy granola.

