

Winter Squash

After arriving home on a cold, snowy night, nothing beats a dinner of winter squash, baked until crusty and caramelized, filled with butter and maple syrup. The dense, sweet flesh of winter squash brings the light and warmth of a whole summer to your winter table.

STORAGE

Store winter squash in a cool, dry, dark place with good ventilation for up to a month, depending on the variety. Once squash has been cut, you can wrap the pieces in plastic and refrigerate them for five to seven days.

Curried Winter Squash Soup

Late in the season, when the sun seems never to shine, and the winds come, and it's cold, the farm kitchen smells of this soup. It's filling, and it warms the soul on days when the last thing you want to do is to be outside prepping the fields for next year. *Angelic Organics Kitchen* (adapted from *Greene on Greens*). Serves 6 to 8

3 tablespoons unsalted butter
1 cup chopped scallions (about 6 scallions)
1/4 cup chopped fresh parsley
1 jalapeño pepper, seeded, finely chopped (about 1 tablespoon)
2 cloves garlic, minced (about 1 teaspoon)
2 pounds butternut squash (about 1/2 large squash), peeled, seeded, cubed
4 cups chicken or vegetable stock
1 14-ounce can whole tomatoes, chopped, or 2 cups peeled, chopped fresh tomatoes
12 whole fresh curry leaves (optional)
1/2 teaspoon ground allspice
1/4 teaspoon ground mace
pinch freshly grated nutmeg
2 teaspoons curry powder
salt
freshly ground black pepper
1/4 cup chopped fresh parsley

1. Melt the butter in a large saucepan over medium heat. Add the scallions; sauté until soft and wilted, about 3 minutes. Stir in the parsley, jalapeño, and garlic; cook, stirring occasionally, for 5 minutes.
2. Add the squash and toss to coat it with the scallion mixture. Add the stock, tomatoes, curry leaves, allspice, mace, and nutmeg. Bring to a boil; reduce the heat and simmer, covered, until the squash is very tender, about 45 minutes. Let cool slightly.
3. Transfer the soup in batches to a blender or food processor; purée.
4. Transfer the soup back to the pot. Stir in the curry powder and add salt and pepper to taste. Return the soup to a simmer to heat through. Garnish with parsley just before serving.

HANDLING

To make it easier to prep winter squash for your recipe, try the pre-baking method: pierce the squash to allow heat to escape while it is in the oven, then bake the squash whole at 350° F until it is just barely tender to the poke of the finger, 20 to 30 minutes. This softens the shell and makes cutting and peeling much easier.

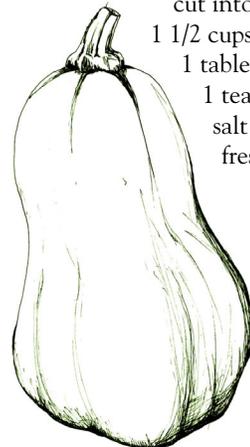
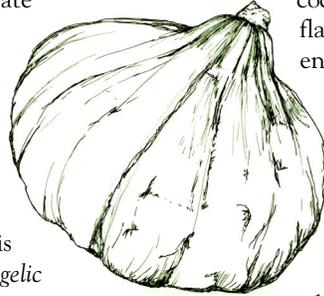
Spicy Coconut Pumpkin

Pumpkin and curry powder are ideal mates. Combined with ginger, coconut milk, and a hint of cardamom, this dish is loaded with flavor and will bring praise to your table. For a hearty meal, enjoy this over basmati rice accompanied by kale and chutney. *Angelic Organics Kitchen* (adapted from *The World in Your Kitchen*).

Serves 3 to 4

3 tablespoons butter
1 tablespoon vegetable oil
1 large onion, thinly sliced (about 2 cups)
1 tablespoon minced fresh ginger
2 to 3 teaspoons curry powder
1 teaspoon finely chopped jalapeño or Serrano pepper
1/2 teaspoon ground cloves
1/4 teaspoon ground cardamom
1 1/2 pounds pie pumpkin (about 1/2 medium or 1 small pie pumpkin), peeled, seeded, cut into 1-inch pieces
1 1/2 cups coconut milk
1 tablespoon raisins
1 teaspoon maple syrup or brown sugar
salt
freshly ground black pepper

1. Heat the butter and oil in a heavy pan over medium heat. Add the onion; sauté until lightly browned, about 20 minutes. Add the ginger; cook for 3 more minutes.
2. Stir in the curry powder, jalapeño, cloves, and cardamom; cook for 2 minutes, stirring constantly.
3. Add the pumpkin chunks, coconut milk, raisins, and maple syrup. Cover; cook over low heat until the pumpkin is tender, about 30 minutes. Uncover, and if the sauce is thin, let the coconut milk boil away until the mixture thickens to your liking. Season with salt and pepper to taste.



A Shareholder

We had a splendid time at the open house. Our two boys had a blast seeing the draft horses, goats, and ducks. 'Twas a delight to view the fields of veggie dreams. We've named our pumpkins Sparky and Spunky. Thanks again for doing all that you do.

Excerpted from *Farmer John's Cookbook: The Real Dirt On Vegetables: Seasonal Recipes and Stories from a Community Supported Farm* by Farmer John Peterson & Angelic Organics (Gibbs Smith Publisher). Check with your local farm or bookstore for availability. Additional recipes, charts, individual copies of this book, and quantity discounts available at www.AngelicOrganics.com/cookbook.

