

# FOOD & WINE

INSPIRATION SERVED DAILY



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## Winter Squash Soup with Roasted Pumpkin Seeds

CONTRIBUTED BY [SUSUR LEE](#)**ACTIVE:** 30 MIN**TOTAL TIME:** 1 HR 15 MIN**SERVINGS:** 10 TO 12• **HEALTHY**• **MAKE-AHEAD**

*Chef Susur Lee is renowned for his creative, complex, [Asian](#)-inflected dishes at his restaurants in Toronto, Manhattan and Singapore. But one of his favorite cold-weather comfort recipes is this remarkably simple squash soup, which he sweetens with a little honey and garnishes with roasted [pumpkin seeds](#).*



### More Warming Soups

**4 tablespoons unsalted butter****1 medium onion, coarsely chopped****1 celery rib, coarsely chopped****2 garlic cloves, coarsely chopped****1 cup dry white wine****1 quart chicken stock or low-sodium broth****1 quart water****4 pounds kabocha or butternut squash—peeled, seeded and cut into 1-inch cubes****Salt and freshly ground white pepper****Large pinch of freshly grated nutmeg****Salted roasted pumpkin seeds, honey and diced cucumber, for garnish (optional)**

**1.** In a large pot, melt the butter. Add the onion, celery and garlic and cook over moderate heat, stirring, until softened, about 5 minutes. Add the white wine and simmer for 3 minutes. Add the stock and water and bring to a boil. Add the squash, cover partially and simmer over moderately low heat until tender, about 30 minutes.

**2.** Working in batches, puree the soup in a blender. Return the soup to the pot, bring to a simmer and season with salt, white pepper and nutmeg. Garnish with the pumpkin seeds, a drizzle of honey and the cucumber.

**MAKE AHEAD** The soup can be refrigerated for up to 2 days. Reheat before serving.

#### SUGGESTED PAIRING

Vouvray, with its classic apple aroma, is ideal for this velvety soup.

FROM [PAIRING OF THE DAY: DECEMBER 2010](#), [TOP CHEF TOP 10: SUSUR LEE](#)PUBLISHED [DECEMBER 2010](#)