



Photo by: Photo: Anson Smart

## Winter Squash Soup with Roasted Pumpkin Seeds

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.

FOOD&WINE

- **Yield:** 10 to 12

### Ingredients

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

### Preparation

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.

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.

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