

# FIELD *notes*

UCSC Farm  
Community Supported Agriculture  
Eleventh Harvest: 8/13/13 & 8/16/13

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## Curried Squash Soup with Frizzled Leeks

**For soup:** white and pale green parts of 1 lb. leeks (about 4 medium), chopped  
1 medium onion chopped  
2 T unsalted butter  
1-1/2 tsp. curry powder  
3-1/2 lbs. butternut squash, peeled, seeded, and cut into 1-inch pieces (about 8 C)  
1 medium carrot chopped  
4 C chicken broth  
4 C water

**For frizzled leeks:** white and pale green parts of 1/2 lb. leeks (about 2 medium), cut cross-wise into 2-in. pieces  
vegetable oil for deep-frying

**Make soup:** Wash leeks in large bowl of water and drain in a colander. In a heavy kettle, cook onion in butter over moderately low heat, stirring until soft. Add leeks and salt to taste and cook, stirring, until soft. Add curry powder and cook, stirring, 1 minute. Add

remaining soup ingredients and simmer, covered, 30 minutes, or until vegetables are soft.

Cool soup slightly and in a blender or food processor purée in batches, transferring as puréed to a bowl. Season soup with salt and pepper.

**Make frizzled leeks:** Cut leeks lengthwise into thin strips. Wash leeks in water and drain in a colander. Dry leeks very well between layers of paper towels.

In a saucepan at least 3-1/2 in. deep heat 1 inch oil to 375°F on a deep-fat thermometer. Working in very small batches fry leeks (oil will bubble up quite high) until golden, about 10 to 15 seconds, transferring with a slotted spoon to paper towels to drain. Season frizzled leeks with salt. Leeks may be fried 1 day ahead and kept in an airtight container at room temperature. Serve soup topped with frizzled leeks.

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