

Curried Peach Squash Soup

- 1 [kabocha squash](#), halved and roasted with seeds and skin, in an inch of water in a pan for 40 minutes at 400F, until softened
- 5 medium-sized peaches, pitted and quartered
- 2 peaches, sliced and grilled, as garnish
- 1 c water
- 1 c coconut milk
- 1 T coconut oil
- sea salt and freshly ground black pepper
- 2 t curry powder
- 1/2 t cinnamon
- 1/2 t Tabasco (optional)
- cilantro leaves or chopped basil

Blend until smooth and serve hot, garnished with cilantro and grilled peach slices. Serves 6-8. **Curried Peach Squash Soup** simply screams Thanksgiving.

Jittery Cook