



11.17.23

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Mark Bittman's Smoky Braised Winter Squash Soup: Recipe from the God's Love Holiday Catalog

By [Emmett Findley, Director of Communications](#)

When the colder months roll in, I always look to squash. Squash is perhaps a vegetable that can be harder to embrace, due to its thick skin and starchiness, but there are infinite ways to prepare it. Once you get used to it, I dare you not to love it. It works especially well with warming spices and the creaminess that comes from coconut milk. I love the God's Love We Deliver x Burlap & Barrel Smoke & Garlic blend added in here almost as much as I love God's Love We Deliver and Burlap & Barrel. Preparing raw winter squash takes some practice, but since you'll want to make this otherwise-easy recipe all the time, you'll get a knack for it quickly. Other vegetables you can use: any winter squash, potatoes, sweet potatoes, any root vegetable, eggplant, cauliflower, mushrooms, okra, peas, any summer squash, green or wax beans.

~ Mark Bittman

Mark Bittman's Smoky Braised Winter Squash Soup

Ingredients:

2 tbsp. good-quality vegetable oil
1 onion, chopped
1 tbsp. Burlap & Barrel/God's Love We Deliver Smoke & Garlic Blend
1 tbsp. chopped fresh ginger
1½ pounds butternut or other winter squash, peeled and chopped (4 to 5 cups)
1 cup coconut milk, stock, or water
Salt and pepper
Chopped fresh cilantro for garnish

Serves 6 to 8

30 minutes active time

2 to 3 hours inactive time

Method:

1. Put the oil in a large pot over medium-high heat. When the oil is hot, add the onion and cook, stirring occasionally, until softened, 3 to 5 minutes. Add spice blend and ginger, lower the heat a little, and stir until the onion just starts to brown and the spices are fragrant, about 2 minutes more.
2. Add squash and coconut milk, and sprinkle with salt and pepper. Bring to a boil, cover, and adjust the heat so it bubbles steadily. Cook, stirring once or twice, until the squash is tender, about 20 minutes. Check the pot periodically and add a little more liquid to prevent the squash from sticking. If the squash is done and the mixture is still soupy, remove the lid and increase the heat so the liquid bubbles furiously; cook until it's thicker than stew. Taste and adjust the seasoning.
3. Garnish with cilantro and serve hot or warm.

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Padma Lakshmi's Cranberry Chutney: Recipe from the God's Love Holiday Catalog

My sweet great-aunt Bala used to make this chutney every year at Thanksgiving, and I must say it saved many a turkey sandwich from pathetic dullness. In college, I mixed it into boiled rice for a quick pilaf and smeared it o...



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Julia Turshen's White Pizza-Style Kale: Recipe from the God's Love Holiday Catalog

This is one of my absolute favorite recipes from my latest cookbook, Simply Julia. It's a skillet of garlicky greens topped with ricotta and mozzarella, broiled until the cheese melts and browns. Then you sprinkle the top wi...



8.26.22 / Community

Samah Dada Brings Her Culinary Community to God's Love

When Culinary Council member Samah Dada opened a volunteer shift up to her community of foodie followers on Instagram, the spots filled up within hours. Yesterday, those who signed up came to God's Love to meet Samah, ...