
Autumn's Golden Split Pea & Squash Soup

*This recipe from Timeless Seeds. <http://www.timelessfood.com/>
Recipe adapted from Pea & Lentil Cookbook-From Everyday to Gourmet
Serves 2-3. Total preparation time: 1 hour*



2 large leeks, split lengthwise and thinly sliced
2 Tbs. vegetable oil
1 tsp. ground coriander
¼ tsp. ground white pepper
¼ tsp. allspice

2 C. peeled cubed acorn or other squash
1 C. Timeless Yellow Split Peas
4 C. water
1 ½ tsp. salt, or to taste

In large saucepan, cook leeks in oil until they are limp.

Add coriander, pepper and allspice and cook briefly.

Add squash and split peas, stir, then add water. Heat to boiling, reduce heat, cover and simmer until peas are tender, about 40 minutes.

Puree half the soup in a blender or food processor.

Return puree to pot and heat soup thoroughly. Add salt, adjust seasonings, and thin with water, if desired.

Enjoy!