

## **Curried Coconut Turnip Soup**

*2013 Grand Prize Winner submitted by Julie Allen Hamilton*

2 Tbsp. coconut oil  
2 onions, chopped  
2 medium-ish Eastham turnips, diced (peel if waxed or tough)  
4 cups vegetable stock  
1 can full-fat coconut milk  
2 to 3 Tbsp. fresh ginger root, chopped  
1 to 2 Tbsp. curry powder, your choice of color  
1 tsp. chili flakes (or to taste)  
Salt and pepper, to taste

In a large soup pot, heat the oil over medium heat and add the onions. Cook until soft and starting to caramelize. Add the turnips and cook for 5 to 10 minutes, stirring often. Add the stock and coconut milk. Add ginger, curry powder and red pepper flakes. Cook, covered, until the turnips are soft. Using an immersion blender, puree until smooth. Salt and pepper to taste. Garnish with greek yogurt, fresh cilantro, other fresh herbs, more chili pepper or toasted seeds – your choice.