



## Kabocha Squash Dip with Curry

*Yields 4 cups*

3lb	Kubocha* squash (cleaned and roasted; Must be very dry)
1 oz	Grated ginger
2-3	Jalapeño peppers (finely diced)
2oz	Finely sliced scallion
2/3 Tbsp	Yellow curry powder
1/3 Tbsp	Ground cumin
1/3 Tbsp	Ground coriander
1/3 tsp	Ground cinnamon
2-3 Tbsp	Brown sugar
1/3 cup	Chopped cilantro to garnish
1	Lime (squeezed for garnish)
	Salt and pepper to taste

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### Method-

#### Squash Roasting Instructions-

Wash squash with tepid water and pat dry. Cut squash in half and scoop out the seeds. Usually kabocha squash are on the larger side, therefore I would recommend cutting them into quarters.

Place squash quarters on sheet tray, season with salt and black pepper, a drizzle of olive oil. Add a small amount of water to sheet tray and cover with foil. Roast the squash for approximately 20 minutes at 350 degrees. Remove the foil and finish cooking the squash until fork tender (approximately 15-20 more minutes) and then allow to cool.

*Chef's Note: When squash is done cooking it should be easy to scrape from shell and be on the dryer side. Be careful not to steam in oven for too long as this could add too much moisture to the finished cooked squash.*

Scrape inside of squash from shell and set aside.

**(Continued on next page)**

**Recipe provided by Jim Rose, Executive Chef  
Skidmore College Dining Services**

The logo for "Celebration WEEKEND" is centered at the top of the page. It features the word "Celebration" in a white, elegant script font, with the word "WEEKEND" in a smaller, white, all-caps sans-serif font directly below it. The text is set against a dark green rectangular background. To the right of the word "Celebration", there are three small, stylized icons: a green leaf, a yellow square, and a green leaf, arranged vertically.

# Celebration WEEKEND

Sauté ginger, scallion, jalapeno briefly in a bit of oil. Toast spices in a sauté pan and transfer to a blender with the sweated veggies and the squash. Puree (in batches if necessary) being careful to not over puree. Bring to a chunky dip consistency. Add the sugar. Season with salt and pepper to taste.

Finish with fresh cilantro and lime juice.

Great with pita chips or fresh veggies.

\* This dish can also be made with acorn squash.