Cà Ri Chay (Vegan Curry) 4 servings

3 Tbs vegetable oil
2 Tbs chopped shallots
1 Tbs chopped garlic
3 Tbs curry powder
1 tsp ground turmeric
2 tsp chopped fresh chilies or ground chili paste
2 Tbs soy sauce
1 tsp kosher or sea salt (1/2 tsp for table salt)
1Tbs sugar
1 stalk lemongrass (cut into 1/3, crush root ends to release oils)
1 piece ginger (cut in 1/2, slightly crush the root to release oils)
1 C water
2 C unsweetened coconut milk
1 med onion (cut into wedges)
4-6 cups vegetables (winter squashes, potatoes and other roots)
Garnish cilantro, scallion and/or Thai Basil

1) In a large pot, heat oil over high heat. Add shallots, garlic, curry powder, turmeric; sauté until fragrant, about 30 seconds. Add chilies, soy sauce, salt, sugar, lemongrass, ginger, water and coconut milk. Bring to a boil, about 3-4 minutes. Add carrots and onions; reduce heat to low, cover and allow to simmer for 5 minutes.

2) Remove lid, add remaining vegetables and allow to simmer, uncovered until vegetables are cooked; 15-20 minutes

3) Taste and adjust seasoning to your liking, more soy sauce for saltiness, cracked white or black pepper and a handful of fresh herbs before serving with a toasted baguette or over steamed rice.