

Yellow Zucchini Soup

I have had quite the crop of Romanesco zucchini this year (the light green speckled ones), so I decided to make the soup with those instead of the yellow ones that I normally use...hey if you grow zucchini you will understand what I mean!

Makes Approximately 6 Servings

4 Tbsp. unsalted butter
1 medium onion, finely chopped
1 ½ lbs. yellow zucchini, sliced into rounds
1 cup finely chopped carrots
2 ½ cups chicken stock** + more for thinning if needed
1 tsp. salt, or to taste
White pepper to taste
Dry white wine or lemon juice
1 cup creamo/half & half (I use homogenized milk)

Garnish:

(Opt.) 1/3 cup whipped cream, lightly whipped
Fresh basil leaves, cut into fine shreds

Melt the butter in a heavy pot over low heat; add the onions, cover & cook until limp but not browned, about 10 minutes. Add the zucchini & carrots & stir to coat with the butter. Cover & cook without stirring 10 – 15 minutes or until soft. Add the chicken broth to the pot & bring to a boil; reduce heat to simmer & cook for about 15 minutes more or until vegetables are tender but not mushy.

Let the soup cool for at least ½ an hour; then place into the blender & puree until smooth. **Do not try & blend the soup while it is still hot.

Wipe out the pot and return the soup to the pot. Heat until hot; add the creamo or milk; season with salt & pepper. If the soup is a bit on the sweet side add a couple of tablespoons of wine or lemon juice or more to taste. When the soup is hot, place into serving bowls & garnish with a bit of the whipped cream (if using) & top with the fresh basil shreds.

****To see about blending hot liquids, please go to Phyllis' Kitchen/Cooking Tips.**

****If you would like to make your own stock, please see How to Make Stock.**