

## **Basil Zucchini Soup**

### **INGREDIENTS**

1/2 cup chopped onion  
2 Tbs olive oil  
3/4 lb zucchini, cut into 2" pieces  
1 1/4 cups canned chicken broth  
2 cups firmly packed fresh basil leaves  
1 Tbs minced garlic  
2 tsp balsamic vinegar

### **DIRECTIONS**

In a large saucepan cook the onion in the oil over moderately low heat, stirring, until it is softened, add the zucchini and salt and pepper to taste, and cook the mixture, covered, stirring occasionally, for 4 mins. Add the broth and 1 1/4 cups water, bring the liquid to a boil, and simmer the mixture, covered, for 8 to 10 mins, or to a boil, and simmer the mixture, covered, for 8 to 10 mins, or until the zucchini is tender. Stir in the basil and the garlic and simmer the mixture 1 more minute. Let the mixture cool, puree it in batches and transfer the puree to a bowl. Stir in vinegar and salt and pepper to taste and serve the soup at room temperature or chilled. Makes about 4 cups, serving 4.

The raw garlic is a bit over powering...instead of 1 1/4 cup broth, I used 1 cup and finished the soup with 1/4 cup cream...really softened and smoothed out the flavors!