

ZUCCHINI SOUP

MOM/MELBA DUNN

1/2 POUND OR TWO MEDIUM ONIONS

2 TABLESPOONS BUTTER

1-1/2 POUNDS ZUCCHINI OR BROCCOLI (I like Zucchini better -
if you use broccoli use only half as much or 3/4 a pound)

3 CUPS CHICKEN BROTH

1/2 CUP HALF & HALF CREAM

1/8 TEASPOON EACH: BLACK PEPPER, NUTMEG, SALT

GRATE CHEESE AND PUT ON TOP OF SOUP

CHOP ONION & SAUTE IN BUTTER UNTIL TRANSPARENT
SLICE ZUCCHINI AND COMBINE ONION, ZUCCHINI AND CHICKEN
BROTH IN HEAVY SAUCE PAN AND BRING TO BOIL. SIMMER 15
MINUTES. POUR INTO BLENDER AND PUREE. ADD HALF AND
HALF AND SEASONING. ADJUST SEASONING TO YOUR TASTE.
CAN BE MADE AHEAD AND THEN REHEATED BUT DO NOT BOIL.
PUT GRATED CHEESE ON TOP OF THE HOT SOUP.

SERVES 6-8