



COLD BASIL -ZUCCHINI SOUP

1/2 cup chopped onions
2 tablespoons olive oil
3/4 pound zucchini, diced
1 1/4 cup chicken (or vegetable.) broth
1 1/4 cup water
1 tablespoon minced garlic
2 cup firmly packed basil leaves
2 teaspoons balsamic vinegar
Salt & pepper to taste

Sauté onions in the olive oil over moderate heat until onions translucent. Add diced zucchini, salt, pepper to taste & cover pan, cooking carefully & occasionally stirring, for about 4 minutes. Add broth and water. Bring to boil, then lower heat and simmer zucchini until tender. Stir in basil leaves & garlic and simmer for 1 minute. Cool & puree; stir in balsamic vinegar and taste for seasoning - add salt & pepper if needed.

Serve at room temperature OR chilled. Serves 4-5.

Adapted from a recipe by Carolyn Morgan