



ZUCCHINI DILL SOUP

2-3 medium zucchini, ends and large seeds removed, sliced
2 tablespoons butter/olive oil mix
3-4 tablespoons garlic scapes, garlic chives, green onions or diced onions
1 medium potato, peeled and sliced, optional
5 cups chicken or vegetable broth (may be made from bouillon)
1/3-1/2 cup of plain yogurt or sour cream
1 tablespoon lemon juice
2-3 tablespoons dillweed
Salt and pepper to taste

In a large saucepan, saute garlic scapes/onions/etc. in butter/oil mixture on high until fragrant. Add zucchini and stir on high for about 5 minutes. Add broth, and bring to a boil. (If you like thicker soup, add the potato. Simmer for 10-15 minutes. When vegetables are tender, process in a blender, food processor, or immersion blender until smooth. Add yogurt or sour cream, lemon juice, dillweed, and salt and pepper to taste. Process again until smooth. Serves 5-6. Serve hot or cold.