

Puree of Summer Squash Soup

Makes 8 servings

Ingredients

2 cups chopped Vidalia onion

8 cups young summer squash (zephyr, crookneck, or other tender, young variety), washed & chopped

6 Tbs. unsalted butter

4 cups chicken broth or water

Kosher salt to taste

Freshly ground black pepper to taste

A few gratings of fresh nutmeg

Grated parmesan cheese (optional)



In a sauce pot, heat the butter until foamy and add the Vidalias. Season the onions lightly with salt and pepper and sauté for several minutes until translucent, being careful not to brown them. Add the squash to the pot and season lightly with salt and pepper. Stir well to coat and sauté for a few minutes to release the juices and flavor from the squash into the pot. Add the chicken broth or water, just enough to come below the top of the vegetables in the pot. Simmer until squash is tender. Transfer in batches to a blender and blend until smooth. Serve hot with a grating of fresh nutmeg across the top of the soup. Sprinkles of fresh, grated parmesan cheese also adds additional flavor.

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Recipe by Chef Steven Satterfield of Miller Union Restaurant

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