



Summer Squash Soup

Celebrate summer produce with this delicious soup!

Ingredients

1/4 stick butter
1 onion, sliced
2-3 garlic cloves, minced
4 cups chicken broth
1/2 pound squash (about 4 cups)
1 cup half and half
Salt and freshly ground pepper to taste
Optional: grated cheese (for garnish)

Directions

1. Melt the butter in a large saucepan.
2. Saute onions and garlic, cooking for about five minutes.
3. Pour in the stock and bring to a boil.
4. Add squash, lower heat and simmer.
5. Transfer soup and puree until smooth.
6. Pour in the half and half and bring to a boil.
7. Season with salt and pepper to taste.
8. Serve topped with grated cheese.

Serves 6.