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## *Cold Zucchini Soup*

- 4 young, dark green zucchini (6-7 inches long)
- 1 green bell pepper
- 3 medium onions
- 2 large garlic cloves
- 4 tablespoons butter
- salt
- freshly ground white pepper
- 2 tablespoons fresh thyme, chopped
- 6 cups chicken broth
- 1 cup heavy cream
- fresh chives or parsley, minced

Slice 3 zucchini, green pepper and onions. Mince the garlic. Saute the vegetables in 3 tablespoons of the butter over very low heat in a heavy pot. Cook, stirring often, about 10 minutes or until the vegetables are tender but have not browned. Add salt and pepper to taste and thyme. Stir in the chicken broth and simmer, uncovered, for about 15 minutes. Meanwhile, thinly slice (do not peel) the remaining zucchini and saute it briefly in 1 tablespoon butter until barely tender and still bright green. This should take about 3 minutes - stir and watch closely that it doesn't overcook and go mushy. Immediately turn the sliced vegetables out onto a plate to cool quickly. Reserve.

Cool the soup slightly and puree it in a blender. Stir in the cream and the sliced cooked zucchini. Adjust the seasoning - the soup should be rather highly seasoned as chilling intensifies the flavor. Chill covered for 24 hours and serve with a scattering of fresh herbs (chives or parsley).

*Sweetnicks Notes: First made in July 2005. From Eating Well magazine, yummy and healthy.*