

Summer Squash Soup With Skamania Garden Pistou

8 servings

For soup

6T unsalted butter, cut into pieces

1 medium white onion, small diced

3\4 tsp kosher salt

2 lbs yellow summer squash, halved and thinly sliced

2 carrots, thinly sliced

1 yukon gold potato (1\2lb), peeled, halved, large diced

4 cups chicken stock

For Pistou

3\4 cup loosely packed fresh mint leaves

1\2 loosely packed fresh flat – leaf parsley

1 large scallion, chopped

1\4 cup extra virgin olive oil

2 tbsp water

1\4 tsp salt

Make soup:

Melt butter in 6 quart wide heavy pot over moderate heat, then cook onion with salt, stirring, until softened, about 8 minutes. Add squash carrots, potato, and stock and bring to a boil. Reduce heat, then simmer, partially covered, until vegetables are very tender, about 25 minutes. Remove from heat and cool soup, uncovered, 10 minutes.

Working in batches, puree soup in a blender until smooth (use caution when blending hot liquids) and transfer to a bowl. Return puree to cleaned pot and thin with water if desired: simmer 3minutes. Season with salt.

Make pistou while vegetables simmer:

Pulse mint, parsley, and scallion in a food processor until finely chopped. With motor running, add oil in a stream, then add water and salt, blending until incorporated.

Swirl 1 tbsp pistou into each bowl of soup.