



Summer Squash Soup

Serves 4-6

What to drink: Sauvignon Blanc, Pinot Grigio or Dry Rosé

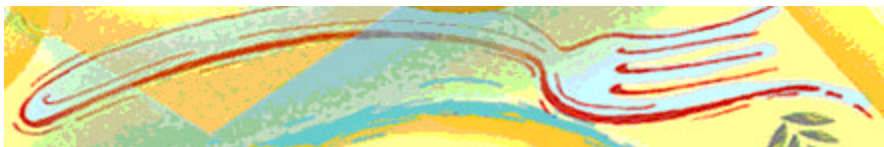
¼ cup extra virgin olive oil
3 medium shallots, sliced
2 pounds summer squash such as zucchini, globe or sunburst, sliced into ¼" thick slices
2 cloves garlic minced
1 cup dry white wine
6 cups chicken or vegetable stock
½ cup heavy cream (optional)
kosher salt
freshly ground black pepper
chopped chives
squash blossoms

- In a large soup pot, heat olive oil over medium-high heat. Add shallots and cook, stirring frequently until softened. Add squash and sauté until it starts to soften, about 5 minutes. Add garlic, stir and cook 2 minutes.

- Add wine and simmer to reduce by about 2/3s. Add the stock and bring to a boil, then reduce heat and allow to simmer gently for 15-20 minutes until squash is very tender.

- Remove from heat. Using an immersion blender (or in batches in a traditional blender), blend to a smooth puree or until desired consistency. Stir in cream and season to taste with salt and pepper. Garnish with chopped chives and julienne squash blossoms.

Recipe created by Chef Erika Heinemann, Savvy Wine Food ©2006 ALL RIGHTS RESERVED.



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