

## Summer Squash Soup

Dress up this pale yellow soup with a drizzle of swirled cream in the center. It's a flavorful accompaniment to a plate of shrimp tacos and guacamole. *Feliz Dia del Trabajo!*



### Ingredient list for 6 servings

5 cups water  
1 ½ pounds yellow squash - chopped  
1 large onion - chopped  
2 packets chicken/vegetable bouillon  
1 teaspoon marjoram  
¼ teaspoon savory  
¼ teaspoon white pepper  
3 tablespoons butter  
3 tablespoons flour  
2 egg yolks - slightly beaten  
1 cup light cream



- In large saucepan combine water, squash, onion, bouillon, marjoram, savory and pepper; bring to a boil.
- Simmer, covered, until squash and onion are very tender - about 15 minutes.
- Use immersion blender to thoroughly blend vegetables, transfer to large bowl.
- Melt butter in original saucepan; add flour and cook, stirring constantly, until pale tan.
- Add zucchini mixture back to saucepan; cook on low heat, stirring constantly, until slightly thickened.
- Add ¼ cup of the zucchini mixture to the eggs to temper them; add eggs to pan.
- Stir in cream; heat through, but do not allow to boil.

Note: Here are some standard dairy replacements you can use when a recipe calls for a dairy product you don't have on hand.

To make 1 cup Light Cream, mix ⅓ cup milk with ⅔ cup heavy cream.

To make 1 cup Half and Half, mix ½ cup heavy cream with ½ cup whole milk.

To make 1 cup Whole Milk, mix ½ cup evaporated milk with ½ cup water.