

## Zucchini Bisque

Source: Shared Harvest by way of a contributor who credits Café Lucia. "It is smooth, suave and simple. If you leave out the parmesan cheese it freezes beautifully." Serves six.

Ingredients:

- 6 large zucchini
- 4 cloves of minced garlic
- 3 T olive oil
- 2 3/4 cups water
- 1/3 cup heavy cream
- Salt and pepper to taste
- Parmesan cheese for garnish

Directions:

1. Heat oil over moderately high heat in a 6-quart heavy soup pot until hot, but not smoking.
2. Sauté zucchini, stirring, until golden brown - about 10 minutes.
3. Reduce heat to medium and add garlic.
4. Cook, stirring, until zucchini softens - about 15 minutes.
5. Add water and simmer, uncovered, about 5 minutes.
6. Place zucchini mixture in blender or food processor (or use a hand blender) and puree in batches, taking care to avoid hot splatters.
7. Return pureed mixture to the pot, stir in cream, and season to taste with salt and pepper. Simmer a minute or so more, just to reheat.

Serve hot, sprinkled generously with grated cheese.