

Summer Squash and Sweet Pepper Soup

GOURMET JUNE 1994

Yield Makes about 2 1/2 cups

Ingredients

1/4 cup chopped onion

2 tablespoons unsalted butter

Sweet pepper, thinly sliced (about 1 1/2 cups)

3/4 pound summer squash, sliced thin crosswise (about 3 cups)

1/4 teaspoon minced garlic

1 cup low-salt chicken broth

2 tablespoons chopped fresh cilantro

Preparation

In a large skillet cook onion in butter over moderate heat, stirring, until softened. Add sweet pepper and cook, covered, stirring occasionally, until pepper is softened, about 5 minutes. Stir in squash and garlic and cook, covered, stirring occasionally, until squash is tender, about 10 minutes. Stir in broth and bring mixture to a simmer. In a blender purée soup until smooth and transfer to a saucepan. Cook soup over moderate heat until just heated through, stirring in enough water to thin to desired consistency, and season with salt and pepper.

Serve soup sprinkled with cilantro.