

## Summer-Squash Soup with Parsley Mint Pistou

GOURMET SEPTEMBER 2006

YieldMakes 8 servings

### Ingredients

For squash soup

3/4 stick (6 tablespoons) unsalted butter, cut into pieces

1 medium onion, halved lengthwise and thinly sliced crosswise

1/2 teaspoon salt

2 lb yellow summer squash, halved and thinly sliced

2 carrots, thinly sliced

1 yellow-fleshed potato (1/2 lb), peeled, halved,

4 cups chicken stock or reduced-sodium chicken broth

for pistou

3/4 cup loosely packed fresh mint leaves

1/2 cup loosely packed fresh flat-leaf parsley sprigs

1 large scallion, chopped (1/2 cup)

1/4 cup extra-virgin olive oil

2 tablespoons water

1/4 teaspoon salt

### Preparation

Make soup:

Melt butter in a 6- to 8-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 20 minutes. Remove from heat and cool soup, uncovered, 10 minutes.

Working in batches, purée; soup in a blender until smooth (use caution when blending hot liquids) and transfer to a bowl. Return puré to cleaned pot and thin with water if desired; simmer 3 minutes. 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 tablespoon pistou into each bowl of soup.

Cooks' notes:

- Soup (without pistou) can be made 2 days ahead and cooled, uncovered, then chilled, covered. Reheat before serving, thinning with additional water if desired.
- Pistou keeps, its surface covered with plastic wrap, chilled, 3 days. Bring to room temperature before using.