



# See Jane Cook

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## CREAM OF ZUCCHINI SOUP

- 1 large onion, chopped
- 1/4 cup (4 tbsp.) butter
- 3 cups chicken broth
- 6 medium zucchini, diced
- 1 tbsp. parsley, chopped
- 1/4 tsp. thyme leaves
- Salt, pepper
- 1 1/2 cups half and half
- 1 cup dry white wine

Sauté onion in butter until soft. Add broth, zucchini, parsley, thyme, salt and pepper. Simmer 10 minutes, or until zucchini is softened. Puree in blender. Return to pan, add half-and-half and wine and heat through.

*Note from Jane: I would add the wine with the broth rather than at the end, so that the harsh alcohol edge simmers away.*