



Zucchini Soup



The original recipe for this was found at <https://thecozycook.com/zucchini-soup/> (Author: Stephanie).

With an abundance of zucchini in our garden, I was looking for something else to use it for. My sister suggested soup, and I got right on it.

We followed the Cozy Cook recipe, and when it was done, found it bland. I would consider the recipe a starting point, but would never consider it an ending point. I will post the recipe here along with my alterations, which caused us to declare, "Now that's zucchini soup!" My additions will be noted.

Ingredients

2 Tablespoons butter
1 small yellow onion, diced
2 cloves garlic, minced
¼ teaspoon dried rosemary
¼ teaspoon dried thyme
¼ teaspoon celery salt
¼ teaspoon black pepper
¼ teaspoon kosher salt
1 pinch cayenne, (optional) - **we optioned - suggest you not omit**
5 cups zucchini, peeled, de-seeded, cubed
3 cups chicken broth - **we used turkey broth we had previously made and froze**
1 Tablespoon soy sauce, (or Worcestershire sauce) - **we used Datu Puti soy sauce**
2 Russet potatoes, about 1 pound, peeled and cubed
1/2 cup Half and Half, or heavy cream - **we used half and half**
1 cup Cheddar Cheese - **we used 1/2 cup of sharp New York Cheddar and 1/2 cup Mozzarella, shredded**

A further list of ingredients will be found near the bottom of this recipe. I added the ingredients in the secondary list after the soup was done, was tasted, and found it wanting.

1. Melt butter in a soup pot over medium heat. Add onions, cook until softened, about 5 minutes. Add garlic and cook 1 more minute.

2. Add diced zucchini and seasonings: (1/4 tsp each of: dried rosemary, thyme, celery salt, kosher salt, pepper, and an optional pinch of cayenne.) Sauté for 5 minutes.

3. Add diced potatoes, chicken broth, and soy sauce. Bring to a boil, then reduce heat to medium. Scrape up any brown foam from the top if desired.

4. Let simmer, partially covered, until the vegetables are very fork tender. About 20 minutes.

5. Remove from heat. Use an immersion blender or transfer to a blender in batches to blend until smooth.

(NOTE: Don't over obsess with getting all the little chunks. The few that made it into our soup made it that much better. My next batch will have more chunks!)

6. Transfer back to the heat on low. Stir in the half and half (or cream).

7. Slowly sprinkle in the cheese and stir to combine. Remove from heat and serve! (or wait, and read on!)

After tasting this, my expectations were not met. I proceeded to add the following. Note that the quantities are estimated because: When 'doctoring' a recipe, I add ONE herb at a time, a little at a time, stir it in, cook a little, and taste. When there is a notable hint of that herb, I go on to the next one. This is how I balance the seasonings so they all count and one does not overpower the others.

My additions:

1/8 tsp nutmeg

3/4 cup mixed shredded cheese

1/4 tsp rosemary

1/4 tsp thyme

1/4 tsp allspice

1/4 tsp ground ginger

1/4 tsp garlic powder

1/2 tsp ground black pepper

salt - to taste

fresh basil leaves - garnish your bowl! I suggest you do not leave this step out!