



Recipes

Brothertown Light and Easy Zucchini Soup

Brothertown Light and Easy Zucchini Soup (Another traditional Homecoming favorite)

- 2 pounds small zucchini
- ½ Cup shallots, or onions
- 2 Tbsp. butter
- 4 cups chicken broth
- 2 cups water
- 1 ½ tsp. white wine vinegar
- 1 ½ Tbsp. fresh dill or tarragon (2 tsp. dry)
- ¼ cup quick-cooking cream of wheat
- ¼ tsp. salt
- ½ tsp. pepper
- 1 cup sour cream
- Fresh dill for garnish

Trim zucchinis and cut into half-inch chunks; Set aside.

In a small stockpot, cook the shallots in butter for several minutes until tender, but not browned. Add zucchini chunks, broth, water, vinegar and dried herbs.

Bring to a boil, then stir in the cream of wheat. Simmer, partially covered, 15-20 minutes. Puree, then return soup to the pan. Season with dill, salt, and pepper. Bring soup to a simmer; just before serving and beat in ½ cup of sour cream. Ladle the soup into bowls, place a dollop of sour cream on each portion and garnish with herbs.