



**April 10, 2010 – December 18, 2010**  
Saturdays, 8:30 am to 12:30 pm

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## Puree of Summer Squash Soup

*Recipe by Chef Steven Satterfield of Miller Union Restaurant (678.733.8550 or [www.millerunion.com](http://www.millerunion.com))*

*Serves 8*

- 2 c chopped Vidalia onion
- 8 c young summer squash (zephyr, crookneck, or other tender, young variety), washed & chopped
- 6 tbs unsalted butter
- 4 c chicken broth or water
- Kosher salt to taste
- Freshly ground black pepper to taste
- A few gratings of fresh nutmeg

*Method:*

1. In a sauce pot, heat the butter until foamy and add the Vidalias. Season the onions lightly with salt and pepper and sauté for several minutes until translucent, being careful not to brown them. Add the squash to the pot and season lightly with salt and pepper. Stir well to coat and sauté for a few minutes to release the juices and flavor from the squash into the pot. Add the chicken broth or water, just enough to come below the top of the vegetables in the pot. Simmer until squash is tender. Transfer in batches to a blender and blend until smooth. Serve hot with a grating of fresh nutmeg across the top of the soup.