

## Zucchini-Basil Soup

2 pounds zucchini, ends trimmed and cut crosswise, into thirds

1 cup chopped onion

3 large garlic cloves, chopped

1/4 cup good Extra Virgin olive oil

3 cups water

1/2 cup packed basil leaves

Julienne skin (only) from half of zucchini with rounded zesting tool/slicer; toss with 1/2 teaspoon salt and drain. Save for garnish. Coarsely chop remaining zucchini.

Cook onion and garlic in oil in a 3- to 4-quarts heavy saucepan over medium-low heat, stirring occasionally, until softened, about 5 minutes. Add chopped zucchini and 1 teaspoon salt and cook, stirring occasionally, 5 minutes. Add water and simmer, partially covered, until tender, about 15 minutes. Purée soup with basil in 2 batches in a blender (use caution when blending hot liquids).

Season soup with salt and pepper. Serve in shallow bowls with julienned/zested zucchini mounded on top.

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