

Cream of Zucchini Soup (4 servings)

2 C. chicken broth or 2 C. boiling water with 3 chicken bouillon cubes, dissolved
2 C. sliced zucchini
1 C. whole or skim milk
Salt and pepper to taste
1 T. minced parsley
4 teas. sour cream

1. Add zucchini to chicken broth and cook until tender.
2. Cool and then whirl in blender till smooth.
3. Return to heat and add milk. Season to taste.
4. Heat but do not allow to boil.
5. Serve hot, garnished with sour cream and minced parsley.