

1/4 cup margarine
2 tablespoons vegetable oil
1 large onion -- minced
2 cloves garlic
3 pounds yellow squash -- thinly sliced
4 cups chicken broth
1 cup half and half
1 1/2 teaspoons white pepper
parsley -- chopped

Combine butter and oil in dutch oven. Add onion and garlic, saute til tender. Stir in squash and chicken broth, simmer covered 15 to 20 minutes. Spoon 1/3 squash mixture into container of electric blender and process until smooth, repeat with remaining squash.

Return to Dutch oven, stir in half and half, salt and pepper. Cook over low heat stirring constantly, till hot. Serve hot or chilled, Garnish with parsley.