

Tarragon Lemon Summer Squash Soup

By anotherfoodieblogger

Food52 Editors' Comments: How could you not make this soup? The recipe is straightforward, the ingredients simple and seasonal, and the color so lovely! It doesn't take long to make a quart of soup (which I tried both hot and cold), and it's a very pleasant way to enjoy summer's harvest. Try blending in a medium potato, cooked, if you prefer a thicker soup.

I planted some herb pots last summer for the first time, and here's a light and fresh summer soup I made from my first crop. Tarragon and lemon pair perfectly with yellow squash, and some fresh-snipped chives round this out.

Serves 4

- 1 large yellow squash
 - 2 green onions (scallions), light green and white parts, chopped
 - 1/2 medium onion, chopped
 - 1 tablespoon butter
 - 1/2 tablespoon olive oil
 - 1 tablespoon fresh tarragon leaves, chopped
 - 1 garlic clove, finely minced
 - Ground black pepper, to taste
 - 3 cups chicken broth, preferably homemade
 - Juice of 1/2 large lemon
 - 1/2 cup milk or cream
 - Tarragon, snapped chives, shredded Parmesan cheese, and croutons, for garnish (optional)
1. In a soup pot, sauté the squash and onion in the butter and olive oil until onion is tender, about 7 to 10 minutes. Add the garlic in the last minute or so.
 2. Season with black pepper to taste, add the tarragon, then pour in the chicken broth and lemon juice and stir.
 3. Cover and bring to a simmer for about 10 to 15 minutes until the squash is tender all the way through.
 4. Remove from heat and add the milk or cream.
 5. Purée about half the soup with whatever device you have, then return to pot.
 6. Serve immediately, and garnish with additional tarragon, chives, shredded Parmesan cheese, and croutons, if you like.