



Category (Soups)

Cream of Zucchini Soup

Submitted by (Arlynn Larsen)

<p><u>Recipe</u></p> <p>4 Cups Chicken Stock 6 Cups Grated Zucchini 1 Onion, diced 1 Carrot, grated 1 Cube (1/2 cup) Butter 1 Cup Flour ¼ tsp. Nutmeg ½ tsp. Celery salt 1/8 tsp. Pepper 1 tsp. Salt 1 can Evaporated milk or 1 ½ cup cream 2 cups Diced, Cooked Chicken</p> <p>Cook zucchini, onion, carrot, and stock together until tender. Melt butter, add flour. Cook and stir until well blended. Add 3 cups hot soup mixture, Cook and stir until thick and smooth. Serve with grated cheese or croutons on top.</p> <p>This recipe won first place at the Weber county Fair in 1988.</p>	<p><u>Grocery List</u></p>
<p><u>Side dish</u></p>	<p><u>Tips/Helpful hints</u></p>