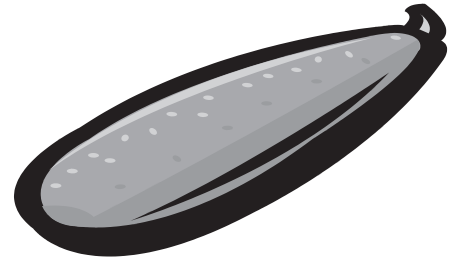


Zucchini and Potato Chowder

Francie Potter



Ingredients

1 tablespoon unsalted butter

4 thick slices of bacon cut into ¼-inch strips

2 medium leeks, thinly sliced crosswise

1 medium celery rib, cut into ¼-inch dice

2 tablespoons flour

6 cups chicken stock or canned low sodium broth

1½ lbs. zucchini –
1 pound grated, and ½ pound cut into ¼-inch dice

2 medium carrots, cut into ¼-inch dice

2 medium red potatoes, peeled and cut into ¼-inch dice

¼ cup heavy cream

½ cup finely chopped parsley

salt and freshly ground pepper

Directions

Melt butter in large, heavy saucepan.

Add bacon and cook over medium-high heat, stirring occasionally, until browned (about 5 minutes).

Add leeks and celery: cook while stirring, until translucent and lightly browned (about 8 minutes).

Add the flour and stir for 1 minute.

Stir in the chicken stock and bring the mixture to a boil.

Add grated zucchini, diced potatoes, and carrots; bring to a boil over high heat.

Lower the heat and simmer the soup, skimming occasionally, for 10 minutes.

Add the diced zucchini and simmer until the vegetables are tender, about 8 minutes longer.*

Stir in the cream and parsley. Season with salt and pepper. Serve.

*The soup can be made to this point, up to 2 days ahead; cover and refrigerate. Warm again before proceeding.