

YELLOW SQUASH SOUP WITH TARRAGON AND LEMON

(slightly modified from Fer's site Chucrute com Salsicha)

2 large yellow squash, cut in chunks
1 shallot, minced
1 tablespoon olive oil
1 tablespoon butter
1 tablespoon fresh tarragon leaves, minced
salt and pepper to taste
3 cups chicken or vegetable stock
juice of 1/2 lemon
1/4 cup heavy cream
dash of nutmeg
fresh chives for decoration

Heat the olive oil and butter in a pan, add the shallots and saute until translucent. Add the pieces of squash and cook for 7 to 10 minutes in medium heat. Season lightly with salt and pepper. Add the tarragon, chicken stock, and lemon juice. Mix well, cover the pan and simmer for 10 to 15 minutes. Off the heat, add the heavy cream and nutmeg, transfer the mixture to a blender and process until smooth. Alternatively, you can reserve some of the pieces of squash to add later, for texture.

Serve right away with chives (or fresh tarragon) on top.