

## Yankee Gardener's Fresh Summer Garden Soup

Serves 6-8

2 Tablespoon olive oil  
4 cloves garlic, peeled and finely chopped  
1 large fresh garden onion, peeled chopped  
6 cups chicken broth (Canned or homemade)  
4 medium fresh picked garden red tomatoes, chopped  
2 cups fresh corn kernels, cut from 8 ears fresh picked garden corn  
1 chile pepper, roasted, peeled, seeded, and chopped (Follow Safe Handling Procedures)  
or 1/2 teaspoon Hot sauce (Your favorite Brand)  
3 medium zucchini squash, sliced  
1 medium yellow straight neck squash  
1/4 cup fresh picked garden basil, chopped  
Pepper, freshly ground to taste  
Salt to taste

Assortment of garnishes for the soup  
Fresh sour cream  
Fresh cilantro, chopped  
Fresh garden chives, chopped

In a large deep stock pot, heat oil, add garlic and onion and saute until softened. Add chicken broth, tomatoes, corn, and chile and simmer for 20 minutes. Add the squash and basil. Simmer for 10 minutes. Add salt and pepper to taste. Serve hot. Garnish before serving.

This colorful soup is easy to make from your summertime garden. This is a perfect marriage of fresh grown garden vegetables.