

Broccoli-Garlic Lemon Soup

From – Fresh from the Farmstand

1 Tbsp butter
2 to 3 cloves garlic, minced
1 lb broccoli, cut into florets
zest of 1 lemon
juice of ½ lemon
salt to taste
3 cups boiling water
pepper to taste
Garnish: plain yogurt

- In a large saucepan over medium heat, melt butter.
- Add garlic. Saute` lightly.
- Add broccoli, lemon zest, lemon juice and salt.
- Stir in boiling water.
- Simmer gently until broccoli is tender but still bright green.
- Puree` mixture in a food processor or blender.
- Pour into warmed bowls.
- Add pepper. Garnish with swirls of yogurt.
- Serve at once.



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