Chilled Zucchini Soup

Makes 6 ½ cups

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½ c. diced sweet onion

½ c. diced fennel bulb

3 garlic cloves, sliced

1 tbsp. olive oil

5 c. diced zucchini (about 2 ½ lb.)

2 c. vegetable broth (or water)

1 c. water

½ c. buttermilk\*

2 tsp. kosher salt

2 tsp. champagne vinegar

1 tsp. lemon zest

1 tsp. fresh lemon juice

Saute onion, fennel, and garlic in hot olive oil in a large Dutch oven over medium-high 5 minutes; add zucchini, and sauté 3 minutes. Stir in vegetable broth and water; bring to a simmer. Cook15 minutes or until vegetables are tender. Remove from heat. Process with a handheld blender 4 minutes or until smooth. Stir in buttermilk, salt, vinegar, lemon zest, and lemon juice. Let stand at room temperature 15 minutes. Cover and chill 2 hours or up to 2 days.

\*for a non-dairy sub: mix ½ almond milk (or soy) w/ ½ tsp. white vinegar