Summer Squash Chowder

Makes 4 servings

From Gooseberry Patch: Farmers Market Favorites; recipe contributed by Cheryl Donnelly, Arvada, CO

4 slices bacon, chopped

1 onion, finely diced

1 clove garlic, minced

1 yellow or red pepper, finely diced

2 T. all-purpose flour

14.5 oz vegetable broth, divided

5 oz. cream

4 medium zucchini, diced

2 medium yellow squash, diced

1 tsp. white wine Worcestershire sauce

½ t. hot pepper sauce

¾ t. dried thyme

½ t. salt

1 c. fresh corn kernels

2 T. lemon juice

½ c. fresh parsley, finely chopped

pepper to taste

In a soup pot over medium heat, cook bacon until crisp. Set aside bacon and drain, reserving drippings in soup pot. Add onion, garlic, and red or yellow pepper into soup pot; sauté 5 minutes. Sprinkle flour evenly over vegetables and cook once minute. Add ½ c. broth, stirring well to blend. Cook over medium heat until thickened. Pour in remaining broth, cream, zucchini, squash, sauces, thyme, and salt. Bring to a boil. Reduce heat and simmer, covered, 15 minutes, stirring occasionally. Add corn to a saucepan; cover with water. Cook over medium heat 5 minutes. Drain and stir into soup mixture. Add reserved bacon, juice, and parsley. Heat through and add pepper to taste.