

Zucchini Puree (“Moosewood Cookbook” Mollie Katzen)

Very easy. 30 minutes preparation time. Serve immediately.

4-6 servings

1 ½ lbs zucchini, cut into inch chunks

1 ½ Tbsp butter

1 cup finely minced onion

½ tsp salt (more, to taste)

¼ tsp or less, each: black pepper, basil, tarragon, thyme

2 cups milk, heated but not scalded

1 tsp tamari

Steam the zucchini until tender. (Steam it over, not in the water.)

Saute the onion in butter-with salt-until soft. (5 minutes or so.)

Puree all ingredients until smooth-in blender or food processor.

Heat gently (don't cook it) just before serving.