

## ZUCCHINI CORN CHOWDER – serves 16

4 medium zucchini diced  
1.5 cups diced yellow onion (2 medium or 1 really large)  
7 cups vegetable broth  
2/3 cup butter  
2/3 cup flour  
1-1/2 tsps fresh sage (1 tsp dried)  
1 tsp garlic powder  
1 Tbsp fresh parsley (2 tsp dried)  
2 tsps lemon juice  
28 oz diced tomatoes lightly drained  
30 oz corn lightly drained (or equivalent fresh or frozen)  
24 oz evaporated milk OR whole milk, heavy cream, or dairy free milk  
4 cups shredded cheddar cheese  
1/2 cup shredded Parmesan cheese  
Salt & pepper to taste

Heat 2 Tbsps butter in frying pan on medium. Add onions. Cook 1-2 mins. Add zucchini, salt and pepper. Sauté 5 mins. Turn off the heat.

While zucchini cooks, begin making a roux (fancy word for white sauce). Melt the remaining butter in a soup pot on medium. Add sage, garlic powder, and parsley.

**When butter begins to sizzle**, add about 1/2 cup broth. Let it heat up, then add flour a bit at a time, whisking until smooth. Alternate adding broth and flour, until all flour is added.

Add lemon juice, tomatoes, corn, and remaining broth. Slightly increase heat, stirring occasionally. As soup approaches boil, decrease heat to medium and add cheese. Whisk gently until melted.

Whisk in evaporated milk. Stir in zucchini mixture. Simmer 10-15 mins. Serve with additional cheese on top if desired.