

The COUNTRY GARDENS



ZUCCHINI GARDEN CHOWDER

8-10 servings

INGREDIENTS:

2 medium zucchini, chopped
2 medium onion, chopped
2 tbsp minced fresh parsley
12 oz evaporated milk
1 can diced tomatoes
1 package frozen corn
1/4 cup Parmesan cheese
2 cup grated cheddar cheese

3 cups water
3 cubes chicken bouillon
1 tsp lemon juice
1 tsp dried basil
1/3 cup butter
1/3 cup flour
1 tsp salt
1/4 tsp pepper

Saute zucchini, onion, parsley and basil in butter until tender. Stir in flour, salt and pepper. Gradually stir in water. Add bouillon cubes and lemon juice. Mix well. Bring to a boil, cook and stir for 2 minutes. Add evaporated milk, tomatoes and corn. Reduce heat, cover and simmer for 5 minutes. Just before serving, stir in cheeses until melted.