



Our *Botanically Infused Salt Blends* combine the purest sea salts with our Culinary Essential Oils & Botanicals, and elevate your culinary & cocktail creations resulting in complexity of flavor using few ingredients. Bring balance to foods whether starting, layering, or finishing your dishes & drinks.

*cultivate. cook craft celebrate.*

## SUMMER SQUASH & ZUCCHINI SOUP

### INGREDIENTS:

2½ pounds **Yellow Summer Squash & Zucchini** {in any ratio}  
2½ Tablespoons good quality **Olive Oil**  
¼ cup **Vermouth, White Wine** or **Water**  
1 teaspoon **TB Herbs de Provence Salt**  
A pinch of **White Pepper**

**TB | TidBits:** *Allowing the squash to rest after baking allows more juices to develop in the bottom of the dish, which helps create a smoother texture while blending without having to add water.*

### METHOD:

Preheat the oven to 425°F. Rinse the squash & zucchini and cut into ½-inch chunks. Place in a deep glass baking dish with a lid, and add the remaining ingredients, stirring to coat. Cover with the lid, and bake for about 40 minutes. Remove when finished baking, and let it rest with the lid on for 30 minutes.

Remove the lid and, using an immersion blender, pulse until smooth, or place in a blender and purée. Adjust the seasoning with a bit more **Herbs de Provence Salt TT** {to taste}. This soup can be eaten warm, room temperature, or chilled.

Serves 4-6.

*Be inspired & visit our Recipe Library at [TERREBOTANICALS.COM](http://TERREBOTANICALS.COM).*

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

