

Recipe *Late-summer Vegetable Soup*

4 ears fresh corn, husked
2 zucchini, halved lengthwise and thinly sliced
Green beans, stems off and cut into thirds
Diced tomatoes in juice
1/2 cup of orzo
2 cans chicken or vegetable broth
2 tbsp. olive oil
Salt & pepper

Prepare vegetables and cut the corn from the cob.
In a pot, combine the chicken broth and 2 cups of water; bring to a boil.

Add the zucchini, green beans, corn, tomatoes with juice, and orzo.
Cook the soup until the orzo is tender, which should take about
8-11 minutes. Salt & pepper to taste.

Enjoy now and store some in the freezer for the delicious taste of summer
in the colder months.



AMAGANSETT, NEW YORK