Chilled Zucchini Soup with Purslane
(From http://www.foodandwine.com/recipes/chilled-zucchini-soup-with-purslane)

- ACTIVE: 25 MIN
- TOTAL TIME: 45 MIN PLUS 3 HR CHILLING
- SERVINGS: 12

- HEALTHY
- MAKE-AHEAD
- VEGETARIAN

**Ingredients**

1. 2 tablespoons extra-virgin olive oil, plus more for drizzling
2. 1 small onion, thinly sliced
3. 2 garlic cloves, thinly sliced
4. 1 teaspoon thyme leaves
5. 1 bay leaf
6. 8 small zucchini (3 pounds), thinly sliced, plus long zucchini shavings for garnish
7. Kosher salt
8. 3 cups water
9. 2 tablespoons finely shredded basil
10. 2 cups ice
11. Freshly ground pepper
12. 2 cups purslane or baby arugula
13. 

**Directions**

1. In a large saucepan, heat the 2 tablespoons of olive oil. Add the onion and garlic and cook over moderate heat until translucent, about 8 minutes. Stir in the thyme and bay leaf and cook until fragrant, about 1 minute. Add the sliced zucchini, season with salt and cook, stirring occasionally, until tender, about 10 minutes. Add the water and bring to a boil. Remove the saucepan from the heat. Discard the bay leaf and stir in the shredded basil.

2. Working in batches, puree the soup in a blender until very smooth. Transfer the zucchini puree to a large bowl. Stir in the ice. Refrigerate the zucchini soup for at least 3 hours, until thoroughly chilled.

3. Season the soup with salt and pepper. Ladle into shallow bowls and top with a small handful of purslane and zucchini shavings. Drizzle with olive oil and serve.

**Make Ahead**

The zucchini soup can be refrigerated for up to 1 day.
Fried Squash Blossoms (adapted from The Joy of Cooking)

10 to 12 fresh squash blossoms
1 clove of garlic, minced
1/4 tsp. salt
3/4 c. shredded Monterey Jack/cheddar mix
1/2 c. grated Romano cheese
1 Tbsp. chopped fresh parsley
1 Tbsp. chopped fresh basil
A few grinds of black pepper
1 large egg, lightly beaten
Approximately 1 1/2 c. flour

Mix the garlic, salt, cheese, herbs and pepper together in a bowl. Remove the pistils from the blossoms and stuff them with the mixture. Twist the tops to hold them closed.

Heat about 1/2 inch of olive (not extra-virgin) or canola oil in a heavy frying pan or cast-iron skillet. Dip the blossoms one at a time into the beaten egg and then into the flour. Fry them three or four at a time, turning occasionally, until they are golden brown on each side. Drain briefly on paper towels and serve immediately with marinara sauce for dipping.

Basil Limeade Slushies

(from: http://www.foodandwine.com/recipes/basil-limeade-slushies)

- TOTAL TIME: 20 MIN
- SERVINGS: 12
- Fast
- Vegetarian

Ingredients

1. 8 cups ice
2. 4 cups water
3. 3 cups fresh lime juice
4. 3 cups lightly packed basil leaves, plus basil sprigs, for garnish
5. 1 1/2 cups sugar
6. 1 1/2 cups soda water
7.

Directions
1. In a blender, working in batches, blend the ice with the water, lime juice, basil leaves and sugar until slushy. Pour the limeade into chilled glasses. Top with 2 tablespoons of the soda water, garnish with the basil sprigs and serve.