

# LUXURY

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THE RANCH AT LIVE OAK  
COOKBOOK



**Where:** The Ranch at Live Oak, Malibu; [theranchmalibu.com](http://theranchmalibu.com)

**What:** Luxury boot camp, The Ranch at Live Oak has just released its first cookbook after an outcry from guests who had attended camp and missed their deluxe vegetarian cuisine.

**Recipe:** Yellow Squash and Tomato Soup; makes 10 cups (5 servings).

**Calories:** 150/serving

**INGREDIENTS:**

- 1 tablespoon oil
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 1 carrot, scrubbed and chopped
- ¼ teaspoon crushed red pepper flakes
- 2 pounds yellow summer squash, chopped
- 1 yellow bell pepper, diced
- 4 yellow tomatoes, seeded and chopped
- 4 cups vegetable stock
- Salt and pepper
- 1 cup cooked cannellini beans (optional)
- Chopped basil, for garnish



**INSTRUCTIONS:**

1. In a large pot, start the oil over medium heat. Add the onion and sauté until translucent. Add in the garlic, red pepper flakes, carrot, bell pepper, and tomato and cook until softened. Season with salt and pepper.
2. Stir in the squash and stock and bring to a boil. Reduce to a simmer and cook until all of the vegetables are tender.
3. Blend the soup in batches in a Vitamix and return to a pot. Add in the beans and bring to a simmer to heat through, and season as needed.
4. Serve, garnished with the fresh chopped basil. ♦