

TOMATO SOUP

INGREDIENTS

- 1 T unsalted butter
- 1 medium onion, sliced
- 3 lbs tomatoes cut into chunks, or 6 cups sterile pack strained tomatoes
- 1 T kosher salt
- 1 cup heavy cream – optional
- 1/4 cup narrow strips of basil - optional



DIRECTIONS

1. In medium saucepan, melt butter over medium heat. Stir in onion and cook, stirring occasionally, for 7 minutes.
2. If using fresh tomatoes, stir them into onions, raise heat, bring to boil. Lower heat and simmer, covered about 45 minutes.
3. Pass mixture through fine disk food mill or blend with immersion blender and return to pan. If using tomato puree, stir into cooked onions and bring to boil. Lower heat, simmer for 10 minutes. Pass through fine disk food mill or puree with immersion blender.
4. Heat soup through. Season with salt. Stir in cream and basil (optional).

Makes about 6 cups

