

Nicole's Tomato Soup

Another winner recipe from summer cooking camp is Nicole's Tomato Soup. This one is also served in the kitchen during the school year.

Nicole's Tomato Soup

- 1 onion- julienne
- 4 cloves garlic- rough chop
- 1 tablespoon tomato paste
- 2 teaspoons dried thyme (if using fresh, double the amount)
- 4 inch sprig fresh rosemary
- ½ - 1 cup fresh basil- chiffonade
- 4-28 ounce cans whole peeled tomatoes (do not drain)
- 1-2 cups water
- ¼ cup heavy cream
- 2 tablespoons olive oil
- 2 teaspoons salt- (more or less depending on taste)

Over medium heat, warm olive oil in large stock pot. Add onions, thyme, rosemary, tomato paste, salt & pepper. Cook until onions soften. Add garlic and tomatoes + tomato juices and water. Cover & simmer for 15-20 minutes. Remove soup from heat. Puree soup with immersion blender or in a blender.

**If using a blender, work in batches and fill your blender only ½ way full. Cover lid of blender with damp towel before turning on. (hot foods in a blender expand and may burst out of the top!! Be careful!)

Return soup to stove. Warm gently, stirring in cream & fresh basil. Salt & pepper to taste.

Enjoy.