

FIREFIGHTER



Gourmet Foods

CHUNKY CREAMY TOMATO SOUP

This is a wonderful version of a traditional and perennially popular home-style soup. Once again very very easy to make. You will never ever buy the "C" soup in the can again.

- 1/2 medium onion diced finely.
- 1 clove of garlic diced finely.
- 4 28 oz. tins of tomatoes pureed.
- 1/2 tsp. salt.
- 2 tsp. basil
- 2 tsp dill weed. (Fresh is best. Though don't sweat it if you only have dry)
- 2 large tomatoes chopped coarsely. To be added only after the soup simmers.
- 1 litre of cream or milk. Your choice.
- 1 Tbsp of butter.

Sauté the onion and garlic in the butter until soft. 2 to 3 minutes. Add the pureed tomatoes, salt, dill and basil. Bring to a boil stirring occasionally. Simmer for 15 minutes stirring occasionally. Add the fresh chopped tomato. Turn off the heat and put a lid on the pot. Wait 15 minutes the add the milk or cream stirring as not to curdle the soup. Serve immediately.

Note: sometimes tinned tomatoes can be a little bit acidic and bitter. Not to worry. Just add a little sugar to taste.

Top with cheddar cheese, or cracked black pepper, or herbed croutons, or crushed taco chips, or fresh cilantro, or fresh basil leaves...