

Recipe Name: Tomato Soup

Serves: 4

From: Pioneer

Cook Time: 20 minutes

Woman
(But made it our own!)

Ingredients

- 1 medium yellow onion, chopped
- 1 stick butter
- 1- 28 OZ can crushed tomatoes
- 1- 416 OZ bottle tomato juice
- 4 tbsp sugar
- 1 tbsp chicken base, or 2 bouillon cubes
- 1 cup heavy cream
- Salt
- Pepper
- Garlic powder

} To Taste

Direction

In a large pot, add your stick of butter & sautee your onions until translucent, about 5 minutes over medium heat. Add crushed tomatoes & tomato juice. Add sugar + chicken base (or bouillon cubes). Bring to a boil & simmer for a few minutes to let all flavors get together (Now-Taste! If it still tastes too acidic, add a bit more sugar) Add heavy cream.

Now its Time to blend the soup to make it creamy + smooth. You can use a blender or an immersion (stick) blender. Season your soup nicely with salt, pepper, and garlic powder!

Notes:

Eat!

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* Pairs perfectly w/ crusty grilled cheese!

* I also like to add some cooked elbow noodles to change it up
You'll never buy canned tomato soup again!!