

Tomato Soup



From the Sensenig's Recipe Book

Ingredients

- 2 tablespoons extra-virgin olive oil
- 1 small yellow onion, peeled, halved, and sliced into 1/4-inch-thick slices
- 1/2 to 1 teaspoon red pepper flakes
- A dash of ground cloves
- 2 (28-ounce) cans whole tomatoes. I definitely prefer San Marzano style (imported from Italy)
- 1 1/2 cups vegetable broth
- 1/4 cup loosely packed fresh basil leaves
- Kosher salt
- Freshly ground black pepper
- Heavy Cream (about 1/4 cup)

Preparation

- 1.** Heat the olive oil in a large saucepan over medium heat until shimmering. Add the onions and red pepper flakes and cook, stirring occasionally, until the onions are translucent and very tender, about 10 minutes. Don't brown.
- 2.** Stir in the tomatoes and their juices, plus the vegetable broth, and the ground cloves, and bring to a boil. Reduce the heat to low and simmer, stirring occasionally, until the flavors have melded, about 30 minutes. Add the basil, season with salt and pepper, remove from the heat, and let cool briefly, about 5 minutes.
- 3.** Using a blender, purée the soup in batches until smooth, removing the small cap from the blender lid (the pour lid) and covering the space with a kitchen towel (this allows steam from the hot soup to escape and prevents the blender lid from popping off). I use an immersion blender and blend it right in the pot. Taste the soup and season with additional salt and pepper as needed.
- 4.** Using the soup to the saucepan and reheat on medium low until hot. Add the cream and season with salt and pepper to taste.

Notes:

You can also use chicken broth instead of vegetable . Most grocery stores sell San Marzona canned tomatoes.

Source:

Modified from several recipes