

HERBED TOMATO BISQUE RECIPE

Serving Size: 6

INGREDIENTS

- 2 tablespoon butter
- 1 small onion, finely chopped
- 1 clove garlic, finely chopped
- 1 tablespoon chopped fresh basil
- ¼ teaspoon crushed red pepper
- 2 - 28 ounce cans crushed tomatoes
- ½ cup chicken or vegetable stock or water
- ½ cup heavy cream
- 1 teaspoon dark brown sugar
- salt and freshly ground black pepper to taste



STEPS

1. Heat a large heavy bottom pot over medium heat.
2. Add the butter. When it is melted and foamy add the onion and garlic and cook, stirring, until soft. About 5 minutes.
3. Add the basil and crushed red pepper and cook until fragrant. About 1 minute.
4. Add the tomatoes, stock and cream.
5. Bring to a boil, reduce to a simmer and cook for 15 minutes, stirring often.
6. Add the brown sugar and purée with an immersion blender or in batches in a standing blender.
7. Add salt and pepper to taste and reheat if needed.

