



Chantal's Enamel-on-Steel 4 Qt. Soup Pot



Creamy Tomato-Basil Soup

- ½ cup yellow onion, chopped
- 3 teaspoons olive oil
- 3 sprigs fresh basil (tied together with kitchen twine)
- 6 small ripe red tomatoes, peeled, seeded and chopped*
- 1 (14-1/2 oz.) can chicken stock
- 1/8 teaspoon salt
- ½ teaspoon ground white pepper
- ½ cup heavy cream
- 1 teaspoon balsamic vinegar fresh ground black pepper
- ¼ cup loosely packed fresh basil leaves

In Chantal's small Soup Pot, sauté the onions in olive oil until onion is translucent. Tie basil sprigs together with a piece of kitchen twine. Add the basil, tomatoes, chicken stock, salt and pepper to the onions.

Bring to boil over medium-high heat, reduce heat to low and let simmer until reduced by one-fourth, about 20 minutes. Let cool. Remove the basil sprigs.

In a blender, puree the soup at least three minutes until smooth. Strain the soup into a clean soup pot and bring to a simmer over medium heat. Remove from heat, stir in cream and balsamic vinegar.

Taste and if needed, add salt and fresh pepper. Garnish with fresh basil. Serves 3 to 4.

*If tomatoes are not at their peak of sweetness, add ¼ teaspoon of sugar to punch up flavor.