

Tomato Basil Bisque

1 cup celery	7 ½ oz. can diced tomatoes
¾ cup carrots	2 tsp. dried basil
¼ cup yellow onions	1 tsp. dried oregano
1 Tbsp. minced garlic	½ tsp. pepper
1 Tbsp. butter	1 cup heavy whipping cream
3 cups tomato juice	4 tsp. sugar (or sugar substitute)
1 cup chicken broth	2 Tbsp. fresh basil, chopped
3 oz. tomato paste	2-3 Tbsp. grated parmesan cheese (opt.)

Melt butter in soup pot. Pulse the first 3 ingredients in food processor until finely chopped and add to pot. Sauté until tender; then add garlic and sauté another few minutes.

Add tomato juice, broth, undrained tomatoes, tomato paste, dried herbs and pepper. Bring to a boil; then reduce heat and simmer for 30 minutes.

Process in batches in blender or food processor, or with immersion blender. Add cream, sugar and parmesan (if using) and heat through. Add salt to taste.

Add chopped basil shortly before serving – no problem storing soup in the fridge for a day or two and reheating.

NOTE: I usually make a double batch – 5 ½ quarts – and add a diced fresh tomato or 2 at the boil and simmer stage.