

# TOMATO-BASIL SOUP

## **Ingredients:**

5 cups (10-12) fresh tomatoes, cored, peeled, and chopped or 4 cups canned whole tomatoes, crushed  
5 cups tomato juice (or part vegetable or part chicken stock)  
14 -18 basil leaves, washed fresh  
1½ cup heavy cream  
½ lb unsalted butter  
1/3 tsp cracked black pepper  
Salt  
Lemon juice (optional)

## **Directions:**

Combine tomatoes, juice/and or stock in saucepan and simmer for 30 minutes.

Puree, along with the basil leaves, in small batches, in blender, food processor (or better hand-held food blenders, right in the cooking pan).

Return to saucepan and add the cream and butter, while stirring, over low heat.

Garnish with basil leaves and serve with your favorite bread.

*Based on La Madeleine Soup  
By Philip and Karen Selwyn*