

Creamy Tomato Soup

Ingredients

½ cup chopped onion
½ cup chopped celery
1 large garlic clove, chopped
3 Tablespoons butter
3 Tablespoons flour
1 teaspoon dried basil or Italian seasoning
½ teaspoon salt
¼ teaspoon black pepper
1 large (28-32ounce) can tomatoes *
2 cups chicken broth or 1 teaspoon chicken base plus 2 cups water**
1 cup milk

Mise en place! (Everything in its place)

Directions

1. In medium saucepan, melt butter.
2. Add onions and celery. Cover and sauté over low heat, stirring once or twice, until soft, about 5 minutes. Add garlic; sauté about 1 minute.
3. Sprinkle flour and seasonings over the vegetables and stir until the fat is absorbed. Continue to cook over low heat, stirring constantly, about 1 minute.
4. Stir in chicken broth (or the water and base) and the tomatoes.
5. Bring to a simmer and cook, uncovered, about 20 minutes to thicken.
6. Stir in milk.
7. Puree in batches in blender container or use an immersion blender. Serve warm or reheat to desired temperature.

* If using whole tomatoes, crush with your hands. Experiment with different types of tomatoes to create different textures and flavors. I have used chopped tomatoes, crushed tomatoes, fire roasted tomatoes and tomato puree. In the show, I used diced tomatoes in juice.

**Base creates a richer flavor than bouillon and can be found in most supermarkets in the soup section. The one I have seen commonly in local markets is called "Better than Bouillon." My personal favorite is Minors brand, which is found at BJ's.

[Link to Video](#)