

# TIM FARMER'S COUNTRY KITCHEN

## TOMATO BASIL SOUP

### *Butter*

*1 sweet yellow onion, chopped*

*8 cups diced tomatoes*

*1/2 cup chicken stock*

*1 chicken bouillon cube*

*1/2 cup fresh basil*

*Dash of black pepper*

*Dash of white pepper*

*1/2 teaspoon dry thyme*

*Dash of dry oregano*

*1 tablespoon tomato paste*

*Sugar*

*Dry basil*



Melt butter in pan and cook onions until soft. Add in rest of ingredients and stir to combine. Let simmer for 30-40 minutes, tasting as you go along. Add more spices as needed.

### **ROUX**

*1 tablespoon butter*

*1 tablespoon flour*

In separate pan, melt butter and stir in flour until paste forms. Pour into tomato soup and stir to thicken. Using an immersion blender, blend soup until smooth. Serve topped with mozzarella cheese, croutons, cream, chives, etc.