

Tim Farmer's Country Kitchen

TOMATO BASIL SOUP

*1/4 yellow sweet onion,
chopped
12 basil leaves
2 jars of tomatoes
4 cups V8 tomato juice
Sugar to taste
1 stick of butter
1 cup heavy whipping cream
3 chicken bouillon cubes
Salt and pepper to taste
Dash of dried oregano*



Put onions and basil in food processor and process until fine. Put tomatoes into food processor and process until smooth and fine. Drain through strainer to remove seeds. Pour into large pot on stove and combine with basil/onion mixture over medium heat, stirring continually. Add V8, sugar, and butter. Stir until all is combined, and butter melted into soup. Add whipping cream, chicken bouillon cubes, oregano, salt and pepper and stir until combined. Continue to stir over medium heat until all is melted and combined and onions have almost all dissolved. Serve with mozzarella cheese and fresh basil on top.

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