

Creamy Tomato Soup with Buttery Croutons

This quick, easy tomato soup is comfort in a bowl, especially when it's topped with brown butter croutons.

By **Tom Douglas** | Updated on April 12, 2023

Active Time: 30 mins

Total Time: 30 mins

Servings: 6 servings

Ingredients

2 tablespoons unsalted butter, divided

2 tablespoons extra-virgin olive oil, divided

1 medium onion, very thinly sliced

3 garlic cloves, smashed

5 cups canned whole tomatoes in their juice (from three 14-ounce cans)

1 cup water

2/3 cup heavy cream

1 tablespoon sugar

1/4 teaspoon crushed red pepper

1/4 teaspoon celery seed

1/4 teaspoon dried oregano

Kosher salt

Freshly ground black pepper

4 (3/4-inch-thick) slices of white country bread, crusts trimmed, bread cut into 3/4-inch dice

Directions

Step 1



Tomato Soup with Buttery Croutons

PHOTO: CARA CORMACK

Gather the ingredients.

Step 2



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In a large saucepan, melt 1 tablespoon of the butter in 1 tablespoon of the olive oil. Add the sliced onion and smashed garlic and cook over moderate heat, stirring occasionally, until softened, about 5 minutes.

Step 3



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Add the tomatoes and their juice, the water, heavy cream, sugar, crushed red pepper, celery seed, and oregano; season with salt and pepper. Bring the soup to a boil over high heat, breaking up the tomatoes with the back of a spoon. Reduce the heat to moderate and simmer for 10 minutes.

Step 4

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Working in batches, transfer the tomato soup to a blender and puree until smooth.

Step 5



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Meanwhile, in a small skillet, cook the remaining 1 tablespoon of butter over moderately high heat until it begins to brown, about 1 minute. Scrape the browned butter into a medium bowl. Add the olive oil to the skillet. Add the diced bread and cook over moderately high heat, stirring occasionally, until it is slightly browned, about 6 minutes. Transfer the bread to the browned butter and toss well.

Step 6

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PHOTO: CARA CORMACK

Return the soup to a clean pot and rewarm it if necessary; season with salt and pepper. Ladle the soup into bowls and serve with the croutons.



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