

We ♥ this
w/ grilled chs.

TOMATO-BASIL CREAM SOUP

4 shallots, diced
1/2 pound leeks, chopped
1 celery stalk, chopped
2 to 3 garlic cloves, pressed
2 tablespoons oil
2 (14 1/2-ounce) cans Italian-style tomatoes, undrained and chopped
1 tablespoon dried basil
2 (14 1/2-ounce) cans chicken broth
1/4 teaspoon salt
1 cup whipping cream
Garnishes: lemon slices, fresh basil sprigs

• Cook first 4 ingredients in hot oil in a Dutch oven over low heat 10 to 12 minutes or until tender (do not brown). Add tomatoes and basil; cook over medium heat, stirring occasionally, 10 minutes. Add broth and salt; bring to a boil. Reduce heat, and simmer, stirring occasionally, 1 hour. Cool.

• Process half of mixture in a food processor or blender until smooth, stopping once to scrape down sides. Transfer to freezer container; repeat procedure with remaining mixture. Freeze up to 1 month.

• Remove from freezer, and thaw in refrigerator overnight. Heat in a pan over med heat, stir in whip cream.