

Jeremy's Favorite Tomato Orange Soup

1. In a saucepan, melt $\frac{1}{2}$ cup of unsalted butter.
2. Add $\frac{1}{2}$ medium onion, diced, and saute until translucent.
3. Add 2 cans of diced tomatoes, 1 teaspoon of salt, $\frac{1}{2}$ teaspoon of black pepper, $\frac{1}{4}$ teaspoon baking soda, and $\frac{1}{2}$ teaspoon of dried thyme.
4. Bring to a boil, reduce heat, and simmer uncovered for around 15 minutes or until it is slightly thickened.
5. Blend together in a blender.
6. Pour mixture back into the saucepan using a strainer.
7. Mix in 1 cup of fresh orange juice.
8. Add $\frac{1}{2}$ cup of heavy cream and heat while stirring constantly. Bring to a simmer.
9. Enjoy your tomato orange soup!