 

A Recipe For:

# Garden Fresh Tomato Soup

**From the Kitchen of:** Mom

**Servings:** group

**Prep Time: 2**0 minutes **Bake Time:** 35 minutes **Bake Temp:**

**Ingredients:**

* 1 Tbsp olive oil
* 1 Medium onion, diced
* 3 cloves garlic (minced)
* 2 Tbsp butter
* 2 Tbsp. all-purpose flour
* 3 Cups broth of choice (chicken, beef, vegetable, etc.)
* 6 – 7 cups roughly chopped fresh tomatoes
* 2 Tbsp chopped fresh basil, plus mor for serving
* 1 Tbsp balsamic vinegar
* ¼ teas celery seed
* 1 teas paprika
* 2 teas honey (optional)
* sea salt, to taste
* Freshly ground black pepper, to taste
* ¼ cup milk or cream

**Instructions:**

1. Heat the olive oil in a large stockpot over medium heat. When the oil is hot, add the onion and garlic and saute for about 7 minutes, until translucent and softened.
2. Add the butter and let it melt. Whisk in the flour and then continue to cook and whisk for one minute.
3. Gradually whisk in the broth. Add the tomatoes, basil, vinegar, celery seed, paprika, honey and a bit of salt and pepper.
4. Bring the soup to a boil, then reduce the heat so the soup simmers and cook for 20-25 minutes, until the tomatoes have softened and cooked down.
5. Remove the soup from the heat and stir in the milk or cream.
6. Puree the soup with an immersion blender until smooth (or carefully transfer it in batches to a regular blender). Taste and adjust seasoning if desired. Serve hot, garnished with additional fresh basil if desired.