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# Spicy Tomato Soup

**From the Kitchen of:** Daniel & Amy

**Servings:** 4

**Prep Time:** 10 minutes **Bake Time:** 30 minutes **Bake Temp:**

**Ingredients:**

* 2 Tbls. Vegetable oil
* 1 small onion, sliced
* 1 tsp. crushed red pepper flakes
* 2 Large cans plum tomatoes (28 oz. each)
* ¼ cup of basil leaves
* Salt and pepper
* Garnish – sour cream

Heat oil in heavy pan. Cook onion and pepper flakes about 7 minutes. Add tomato and 1 ½ cups of water. Cook for 30 minutes. Add basil, lightly season with salt and pepper. Let cool, puree in blender. Pass soup thru a fine mesh strainer pressing on solids with a ladle. Save pulp to put on bread.