



### Cream of Tomato Bisque

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**Category:** Tomato Soup

**Serves/Makes:** 2 qts | **Difficulty Level:** 3 | **Ready in:** 1-2 hrs

#### Ingredients:

6 ounces carrots, finely diced  
4 ounces celery, finely diced  
4 ounces onions, finely diced  
1 1/2 teaspoon chopped garlic  
6 black peppercorns  
1 tablespoon parsley stems  
1 bay leaf  
3 ounces flour  
3 ounces margarine (thickening agent)  
1 quart chicken stock  
24 ounces can diced tomatoes  
8 ounces can tomato paste  
1 pint whipping cream  
salt and pepper to taste

#### Directions:

In a 4 quart soup pot cook carrots, celery, onion, garlic, black pepper, parsley stems, bay leaf and chicken stock, diced tomatoes, and tomato paste. Simmer about 1 hour. Strain this mixture into a container and put reserve liquid back into soup pot. Make a roux by mixing flour and margarine and cook about 1 minute. Whip roux into stock base to thicken. Finish with whipping cream and salt and pepper. Top cups of soup with grated parmesan cheese and chopped parsley.

Recipe Location: [http://www.cdkitchen.com/recipes/recs/229/Cream\\_of\\_Tomato\\_Bisque44099.shtml](http://www.cdkitchen.com/recipes/recs/229/Cream_of_Tomato_Bisque44099.shtml)

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