

Tomato Bisque

Marion Brittain

Silverdale Chamber Of Commerce Favorite Recipes - 1991

Servings: 6

*2 pounds ripe tomatoes (or
two 15 ounce cans
tomatoes), thinly sliced
1 medium onion, thinly
sliced
1 tablespoon butter
1 bay leaf
1 heaping tablespoon brown
sugar
2 teaspoons fresh basil,
finely chopped
2 whole cloves
1 teaspoon salt
1/2 teaspoon black pepper
1 pint light cream
1 cup milk
6 large croutons, buttered
2 tablespoons chopped
chives*

Peel and seed the tomatoes. Saute' the onion in butter and add the chopped tomatoes. Add the bay leaf, cloves, salt, pepper and basil. Simmer, stirring occasionally, until the tomatoes are thoroughly cooked, about 25 minutes.

Remove the bay leaf and cloves. Transfer the mixture to a blender or food processor. Pulse until puree'd. Strain. Return the soup to a saucepan. Add the cream and milk and heat through.

Serve topped with toasted, buttered croutons. Sprinkle with chopped chives.

Per Serving (excluding unknown items): 426 Calories; 21g Fat (43.9% calories from fat); 7g Protein; 53g Carbohydrate; 3g Dietary Fiber; 64mg Cholesterol; 651mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Vegetable; 0 Non-Fat Milk; 4 Fat; 2 Other Carbohydrates.