Tomato Cognac Soup

Snowvillage Inn - Snowville, NH The Great Country Inns of America Cookbook (2nd ed) (1992)

3 pounds canned whole tomatoes with liquid
1 large onion, chopped
6 tablespoons butter
1 tablespoon dried basil
1 pint light cream
1 to 2 tablespoons brown sugar
5 tablespoons cognac
salt (to taste)
freshly ground pepper (to taste)
chopped fresh parsley or chives or bot
croutons (for garnish)

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In a pot, saute' the onion in butter for 20 minutes, until soft but not brown.

Squash the tomatoes. Add them and their liquid to the onion. Add the basil. Stir. Bring to a boil. Reduce the heat. Simmer, covered, for 30 minutes. Set aside. Let cool slightly.

Puree' in a food processor and reheat.

In a small saucepan, heat the cream with the sugar, whisking often. Pour into the tomatoes. Heat the soup but do not boil.

Add the cognac and salt and pepper.

Garnish with chopped parsley or chives or fresh hot croutons.

Per Serving (excluding unknown items): 2307 Calories; 162g Fat (66.2% calories from fat); 16g Protein; 171g Carbohydrate; 4g Dietary Fiber; 504mg Cholesterol; 955mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 32 Fat; 10 1/2 Other Carbohydrates.

Soups, Chili and Stews

Dar Camina Nutritianal Analysia

Calories (kcal):	2307	Vitamin B6 (mg):	.3mg
% Calories from Fat:	66.2%	Vitamin B12 (mcg):	1.1mcg
% Calories from Carbohydrates:	31.0%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	2.8%	Riboflavin B2 (mg):	.8mg
Total Fat (g):	162g	Folacin (mcg):	48mcg 1mg
Saturated Fat (g):	101g	Niacin (mg):	

Monounsaturated Fat (g):	47g
Polyunsaturated Fat (g):	6g
Cholesterol (mg):	504mg
Carbohydrate (g):	171g
Dietary Fiber (g):	4g
Protein (g):	16g
Sodium (mg):	955mg
Potassium (mg):	1437mg
Calcium (mg):	723mg
Iron (mg):	5mg
Zinc (mg):	2mg
Vitamin C (mg):	13mg
Vitamin A (i.u.):	6479IU
Vitamin A (r.e.):	1559 1/2RE

Caffeine (mg): Alcohol (kcal): % Pofuso:	0mg 161 0.0%	
Food Exchanges		
Grain (Starch):	0	
Lean Meat:	0	
Vegetable:	1 1/2	
Fruit:	0	
Non-Fat Milk:	0	
Fat:	32	
Other Carbohydrates:	10 1/2	

Nutrition Facts

Calories2307Calories from Fat: 1526% Daily Values*Total Fat 162g249%Saturated Fat 101g503%Cholesterol 504mg168%Sodium 955mg40%Total Carbohydrates171g57%Dietary Fiber 4g15%Protein 16gVitamin A130%Vitamin C22%Calcium72%Iron29%	Amount Per Serving	
Total Fat 162g 249% Saturated Fat 101g 503% Cholesterol 504mg 168% Sodium 955mg 40% Total Carbohydrates 171g 57% Dietary Fiber 4g 15% Protein 16g 130% Vitamin A 22% 22% Calcium 72% 72%	Calories 2307	Calories from Fat: 1526
Saturated Fat 101g 503% Cholesterol 504mg 168% Sodium 955mg 40% Total Carbohydrates 171g 57% Dietary Fiber 4g 15% Protein 16g 130% Vitamin A 130% 22% Calcium 72% 72%		% Daily Values*
Cholesterol504mg168%Sodium955mg40%Total Carbohydrates171g57%Dietary Fiber4g15%Protein16g130%Vitamin C22%Calcium72%	Total Fat 162g	249%
Sodium955mg40%Total Carbohydrates171g57%Dietary Fiber4g15%Protein16g130%Vitamin A130%Vitamin C22%Calcium72%	Saturated Fat 101g	503%
Total Carbohydrates171g57%Dietary Fiber4g15%Protein16gVitamin A130%Vitamin C22%Calcium72%	Cholesterol 504mg	168%
Dietary Fiber 4g 15% Protein 16g Vitamin A 130% Vitamin C 22% Calcium 72%	Sodium 955mg	40%
Protein 16g Vitamin A 130% Vitamin C 22% Calcium 72%	Total Carbohydrates 171g	57%
Vitamin A130%Vitamin C22%Calcium72%	Dietary Fiber 4g	15%
Vitamin C22%Calcium72%	Protein 16g	
Calcium 72%	Vitamin A	130%
	Vitamin C	22%
Iron 29%	Calcium	72%
	Iron	29%

* Percent Daily Values are based on a 2000 calorie diet.