

Tomato Soup with Fresh Herbs

By Sheryl Lozier

Served at Summers Past Farms
December 2010 Antique & Craft Fair

serves 6

1/4 cup Butter

1 small Onion, chopped

1 Carrot, chopped

1 cup chopped Celery, stalks & leaves

1 bay leaf

1 tablespoon chopped fresh Basil

2 sprigs each fresh Oregano, Marjoram, Thyme

3 cups peeled, seeded and chopped Tomatoes

4 cups Chicken Stock salt freshly ground black pepper



In a 2-quart saucepan, heat the butter and sauté the onion, carrot and celery for 5 minutes. Stir in the fresh herbs, tomatoes and stock. Cover and simmer for 30 minutes, stir occasionally. Use a stick blender to slightly puree and leave small chunks. Season with salt and pepper, and garnish with fresh herbs.

Don't stop there! This is an excellent soup base to use with fish, vegetables and rice to your liking!

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