

Sheryl's favorite! www.SummersPastFarms.com

FRESH TOMATO SOUP

Serves 6

1/4 cup butter
1 small onion, chopped
1 carrot, chopped
1 cup chopped celery, stalks and leaves
1/4 cup flour
1 bay leaf
1 tablespoon chopped fresh or 1 teaspoon dried basil
2 sprigs fresh or 1/2 teaspoon dried oregano
3 cups peeled, seeded and chopped tomatoes
4 cups chicken stock
salt
freshly ground black pepper

1. In a 2 quart saucepan, heat the butter and sauté the onion, carrot and celery for 5 minutes. Stir in the flour, bay leaf, herbs, tomatoes and stock. Cover and simmer for 30 minutes, stirring occasionally.
2. Press the soup through a sieve or food mill. Season with salt and pepper.