



## *Best Tomato Soup Ever*



### **Ingredients:**

- 1 medium sweet onion, diced.
- 6 tablespoons ( $\frac{3}{4}$  stick) butter
- Two 14.5-ounce cans diced tomatoes
- One 46-ounce bottle or can tomato juice
- 3 to 6 tablespoons sugar
- 1 or 2 tablespoons chicken base, or 3 chicken bouillon cubes
- Freshly ground black pepper
- 1 cup sherry, optional
- 1  $\frac{1}{2}$  cups heavy cream
- $\frac{1}{4}$  cup chopped fresh basil
- $\frac{1}{4}$  cup chopped flat-leaf parsley

### **Method:**

1. Melt the butter in a large pot or Dutch oven. Sauté the onion until translucent.
2. Add the diced tomatoes and stir to combine, and then add the tomato juice.
3. To counter the acidity of the tomatoes, add 1  $\frac{3}{4}$  tablespoons of sugar, then taste, adding more as needed.
4. Add 1 or 2 tablespoons chicken base (or 3 chicken bouillon cubes).
5. Add lots of freshly ground black pepper. Stir to combine, and then heat almost to a boil. Then turn off the heat.
6. Add in the sherry if desired. Stir in the cream. Add the basil and parsley and stir.
7. Use an immersion blender to desired thickness.
8. Serve the soup warm with a baguette!