

Fire Roasted Tomato Soup

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	butter
1	large	onion - chopped
2	cloves	garlic - finely chopped
2	cans	14.5 oz fire roasted diced tomatoes - undrained
14	ounces	chicken broth
2	tablespoons	flat-leaf parsley - chopped
1	teaspoon	sugar
1/4	teaspoon	crushed red pepper
1/2	cup	whipping cream

In 3 qt saucepan, melt butter over medium heat. Cook onion and garlic in butter 2-3 minutes, stirring constantly until onion is crisp tender.

Stir in tomatoes, broth, 1 tbspn of parsley, the sugar and red pepper. Heat to boiling. Reduce heat; cover and simmer 15 minutes. Remove from heat, uncover and cool for 5 minutes.

In blender, place half the mixture. Cover and blend until pureed. Add remaining mixture; cover and blend until pureed. Return to saucepan; heat over med heat until hot. Remove from heat, stir in cream and remaining 1 tbsn parsley.