

Homemade Tomato Soup



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Prep Time: 5 min | **Cook Time:** 15 min | **Makes:** 4-6 servings | **Difficulty:** Easy

Ingredients:

- 1/2 cup chopped onion
- 1 tbsp olive oil
- 1 clove garlic, chopped
- 1 28 ounce can chopped tomatoes
- 2 tsp Sugar
- ¼ tsp dried basil (or 1 tsp fresh basil)
- 1 ½ tsp salt
- ¼ to ½ tsp freshly ground black pepper (to taste)
- 1 tsp chopped fresh thyme (or ¼ tsp dried)
- ¼ tsp cinnamon
- ⅓ cup water, or chicken or vegetable stock
- ½ cup dry white wine

Optional:

- 1/8 tsp red pepper flakes

Directions:

In a heavy sauce pan, sauté the onion in the olive oil over medium heat for 3-4 minutes. Add the garlic and sauté for one more minute.

Add the white wine and allow to reduce by half (about 2-3 minutes). Add the tomatoes, sugar, salt, pepper and cinnamon. Get out your immersion blender and blend until smooth (or as smooth as you like it; personally I like it a bit rustic.) You can use a regular blender or a food processor, but work in batches and be careful to cover the lid of the blender with a kitchen towel to prevent messy splashes.

NOTE: If you use CRUSHED tomatoes, you can avoid the whole notion of blending altogether, but I think that chopped or whole canned tomatoes have a better flavor and texture, so I blend. You can play it

however you like!

Return the tomato mixture to the pan over medium heat. Add the water to create the consistency of soup that you like. I like it pretty rustic and thick, so $\frac{1}{3}$ cup is just right; adjust the amount to get it the way you want it.

Add the thyme and basil. Bring to a simmer, lower the heat and cover. Simmer for 10 minutes. Turn off the heat, taste and adjust your seasonings. Let it sit covered and off the heat while you make the grilled cheese (you are going to make grilled cheese, right? RIGHT?). It will stay plenty hot, the flavors will continue to meld, but you won't overcook the tomatoes—you really don't want to break them down to the point of tomato sauce; it's nice to have a bit of freshness