

Tomato Soup

3-4 stalks celery, chopped
2 medium onions, chopped
2 medium carrots, finely chopped
2 T. butter
2T. olive oil
2 tsp. garlic, minced
salt and pepper to taste
2 qt jars diced tomatoes (or 1lb canned)
4 fresh tomatoes, chopped
1-2 tsp sugar
2T tomato paste.
2 c. stock (your choice) or water (or as needed)

In soup pot, saute celery, onions, carrots in butter and au, until translucent and soft. Add salt and pepper, tomatoes, cover and simmer 10-15 minutes, until fresh tomatoes are soft. Add sugar, paste, and stock, stirring well. Heat through. Using an immersion blender, blend soup until smooth. Add more stock or water if needed.

Variations::

Add fresh chopped or julienned basil, parsley, or favorite herb for a light soup.

Add 1/4c heavy cream for cream of tomato soup.

Add cooked rice or noodles for a heartier soup.

Add cooked chicken or seafood.

Reserve some of soup before blending, add back in for a chunky tomato soup.

Serve with parmesan cheese shavings or croutons.