

Kitchen Tomato Soup

1 1/3 cups good-quality unsalted butter

1 large yellow onion, sliced

Dash of salt

3 16 oz. cans of whole peeled organic tomatoes, undrained

1/3 cup heavy cream

Extra-virgin olive oil for finishing

- In large pan, melt butter over low heat, do not brown. Add onion and good pinch of salt. Keep heat very low, cover and cook onions for about 30 min until soft and translucent. Not browned.
- Add tomatoes with juices. Increase heat to simmer and cook for 25 min.
- Working in batches, blend tomato mixture in food processor or blender, adding cream while blending. Taste and adjust seasonings. Serve hot with olive oil drizzled over top. And cracked pepper if desired. Perfect with great French bread.

