

Roasted Red Pepper & Tomato Soup

- **Ingredients:**

- 6 cups chopped tomatoes (or 2- 28oz canned tomatoes)
- 2 roasted red peppers peeled and seeded
- 2 tbsp vegetable stock base (Knorr)
- 2 tbsp granulated sugar
- Salt & White pepper
- 1 cup 35% cream (can use milk)
- 4 tbsp unsalted butter (can omit or use ½ the amount)
- 1 tbsp chopped fresh basil

- **Directions:**

- Puree tomatoes and peppers in blender or food processor.
- Place in saucepan, bring to boil, then simmer uncovered for 25mins.
- Add all remaining ingredients to tomato mixture except butter add basil
- Simmer uncovered for 20 mins.
- Remove from heat, set pan in ice water and gradually whip butter in (I omit this stage!)
- Cool and refrigerate over night.
- Next day gently heat and serve hot with basil garnish. Makes 8 cups

Yummy!