

Ken's House-made Tomato-Basil Soup

Yield: Approximately 64 oz

Ingredients:

1 small onion, small dice

5 cloves garlic, smashed (we smash the cloves with the broad side of a knife)

3 sprigs thyme (If the stem is really thick, strip the smaller stems off and use those. A little stem is okay because it will blend just fine once it's cooked)

2 28 oz cans San Marzano Tomatoes (Good canned tomatoes are crucial)

½ C Packed Basil leaves

½-1 C Heavy Cream depending on how rich/creamy you like it. We like it on the creamier side.

Salt to taste

Method:

- Start by heating a generous coating of olive oil in a heavy-bottomed pot on medium heat
- Add onions, garlic and thyme to pot and begin sautéing. Add a little salt here as it helps coax the flavors out of your ingredients.
- You should start to see a little browning on the garlic and onions but no scorching. Once the onions are soft, add in your tomatoes
- Once your tomatoes are in, stir well, add a few tablespoons of salt, the basil and let the soup come to a bare simmer. Make sure your stirring and scraping the bottom so nothing is getting burned. Let soup simmer for 30-45 minutes on low heat stirring every once in awhile.
- After soup has simmered to your liking/patience, turn the heat off and let cool for a few minutes.
- Get your blender out and carefully transfer the simmered mixture in the pot to the blender (MAKE SURE TO TAKE THE CENTER PLASTIC PART OF THE BLENDER OFF AND PUT A DRY TOWEL OVER IT, OTHERWISE THE STEAM FROM THE HOT SOUP WILL POP THE BLENDER LID OFF AND ONTO YOUR ARMS/WALL WHICH IS NOT FUN) and blend very well. Depending on the size of your blender, it may take 2-3 batches. We like to run the blended soup through a chinois/strainer for a silky-smooth soup.
- Add your cream to the blended soup and taste. It will probably need more salt. Adjust seasoning, heat to your desired temperature, grill a cheese sandwich and enjoy!