

# Fresh Tomato Bisque

*Thom Hackett*

Serves: 6



I love tomato soup of all kinds. This tomato bisque is my favorite tomato bisque. I think you would agree. Give it a try.

## Ingredients

2 (28-ounce) canned diced tomatoes  
1 large finely diced onion  
2 tablespoons butter  
2 bay leaf  
2 tablespoons brown sugar  
2 teaspoons salt  
1 teaspoon black pepper  
2 teaspoons chopped fresh basil  
2 pints light cream  
2 cups milk  
4 tablespoons chopped chives  
1 tablespoon cream sherry

## Cooking Method

Sauté onion in butter and add diced tomatoes.

1. Add bay leaf, sugar, salt, pepper and basil.
2. Simmer, stirring occasionally, until tomatoes are thoroughly cooked, about 15 to 20 minutes.
3. Remove bay leaf and transfer mixture to blender to puree.
4. Add cream, milk, cream sherry and heat through.