

# SAVOR INDIANA RECIPES



## Tomato Basil Soup

### INGREDIENTS

#### *Soup*

- 1 gallon boiling chicken stock
- 1 gallon can whole tomatoes
- 1 gallon can diced seasoned tomatoes
- 1/3 cup rosemary
- 1 1/2 cups basil, chopped
- 3 cups sweet onion, diced
- 1/3 cup olive oil

#### *Paste*

- 1 quart heavy cream
- 2 cup red peppers, roasted
- 1 cup sugar
- 1/2 garlic clove, minced
- 1 cup sour cream
- 1 1/2 cups basil, chopped



From The Kitchen of

Durham's Ristorante  
New Castle, Indiana  
From "Hoops in Henry County"

### DIRECTIONS

1. Sauté onions and basil in a large soup pot with olive oil. Salt and pepper to taste.
2. Add tomatoes to mixture, and let cook for 30 minutes.
3. Add 1/2 qt heavy cream.
4. Add the boiled chicken stock.
5. In a separate container, add heavy cream, red peppers, sugar, minced basil, garlic, and sour cream. These ingredients are to be processed. Then add to soup.
6. Remaining heavy cream should be put in tomato mixture before adding the paste.