

BASIL TOMATO SOUP

1 large red onion, diced
1 tablespoon minced ginger
1 tablespoon brown sugar
4 cups whole Roma tomatoes, diced
5 cups chicken stock
1 cup picked basil leaves
Salt and black pepper. to taste

In a large saucepan and a little oil, caramelize the onions, ginger and sugar. Add the tomatoes and bring to a simmer. Season with salt and pepper. Add the stock and simmer on low heat until very soft, at least 20 minutes. Add the basil and puree. Check for seasoning.

Prep Time: 10 minutes

Cooking Time: 40 minutes

Difficulty: Easy