

Van's Tomato Bisque Soup

Van Bialon, Emily

2-14 oz. Cans Whole Tomatoes

14 oz. Diced Tomatoes

1 can Campbell Tomato Soup

50 oz. Can Chicken Broth

16 oz. Sour Cream

2 c. Cream

2-4 Tbsp. Sugar or Sweetener to taste

2 Tbsp. Italian Seasoning, crushed

1 Tbsp. Fresh Basil

1-2 Tbsp. Hot Sauce to taste

4-10 Crushed Garlic Cloves to taste

Diced medium to large onion

Salt & Pepper to taste

In a large pot, sauté onions and garlic in olive oil and salt until translucent. Add all cans of tomatoes with juices and broth. Boil. Then simmer for about ½ hour. Add sour cream and cream. Stir in with seasonings, cover, and simmer on low heat ½ hour. Liquefy in blender or hand emulsifier wand until smooth liquid. Season to taste with sugar or sugar substitute (for sweet bisque). Serve with a dollop of sour cream and a sprig or two of basil. YUM! Freezes ok but better served immediately and even better on the 2nd day.