



Easy Tomato Soup

Ingredients

- 28 oz can of diced peeled tomatoes
- 1 cup chicken stock (I make mine with Better Than Bouillon)
- 1 large yellow onion, coarsely chopped since you blend it later on
- ½ stick butter
- 1 heaping tsp dried basil (1 Tbsp fresh if you have it in the summer)
- 1 tsp granulated sugar (tomato + a little sugar makes everything better)
- Black pepper to taste.
- Salt to taste although I need zero or only a tiny bit

Instructions

Dump everything together in a 4-quart pot. Bring to a boil, reduce the heat to medium low and cover. Stir occasionally and cook for 20 minutes until the onion is soft.

Remove from the heat for a few minutes. Using an immersion blender, blend until smooth and creamy. Season with more salt and pepper if desired.