

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Homemade Tomato Soup



Ingredients:

- 2 tablespoons butter
- 2 medium carrots, peeled and chopped
- 1/2 cup chopped onion
- 1 clove garlic, roughly chopped
- 12 roma tomatoes, cut in half
- 3 cups chicken broth
- Mexican *crema* (for garnish)

Directions:

Melt the butter in a large saucepan over medium-high heat. Add the chopped carrot and onion; saute for about 2 minutes, stirring occasionally. Stir in the garlic and saute for another 30 seconds. Add the tomatoes and chicken broth to the saucepan; season with salt and black pepper. Once the tomatoes come to a boil, cover the saucepan and reduce the heat to medium low and let simmer for about 30 minutes, or until the tomatoes are fully cooked. Remove from heat and let cool slightly. (About 15 minutes.)

Carefully transfer half of the tomato soup mixture to a blender cup. Puree until smooth. Pour the puree into another large saucepan. *(Or if you're like me and you happen to have 2 blender cups, use the same saucepan you cooked the tomatoes in.)* (You could also use an immersion blender to puree the vegetables.)

Heat the tomato soup over medium heat until heated through. (*If you like a thinner soup, stir in an additional cup of chicken broth.*) Garnish with Mexican *crema*. Serve with a chunk of crusty bread, croutons, crackers, or a grilled cheese sandwich. **Enjoy!!!**

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