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Fresh Tomato and Basil Soup

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Introduction:

Yummy fall tomato soup, good paired with home made focaccia or grilled cheese. Adapted from "Hay Day Country Market Cookbook" by Kim Rizk

Preparation:

heat oil in large stockpot over med-high Add the carrots and onions and cook until onion is translucent, about 5 minutes. Stir in the stock, thyme, and paprika, bring to a simmer and cook stirring occasionally for 10 minutes. Add the tomatoes and half of the basil, return to a simmer and cook, uncovered until thickened slightly, about 30 minutes. In small batches, puree soup then return to pot and add other half of the basil leaves, reheat gently and season to taste with salt and pepper. Ladle hot soup into individual bowls, top with dollop of sour cream then and a few basil ribbons.

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Recipe Type:

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Ingredients:

3 TBSP olive oil 3 medium carrots scrubbed and coarsely chopped 1 large onion, peeled and coarsely chopped 4 cups vegetable stock 1 tsp fresh thyme leaves 1/4 tsp smoked paprika 3 lbs plum tomatoes, peeled and coarsely chopped 1 cup loosely packed fresh basil leaves Sour cream or creme fraiche salt and pepper

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