

Tomato Soup for a Cold Winter's Day



Preparation time: 0 min

Difficulty: Easy

Ingredients

- 26-ounce box of Pomi chopped tomatoes: 1
- 26-ounce box of Pomi strained tomatoes: 1
- A few basil leaves, chopped if fresh, crumbled if dried: None
- Fresh cracked black pepper, to taste: None
- bag of Fritos (optional): None
- crusty bread, or a grilled cheese sandwich (optional): None
- kosher salt, or more to taste: 1/2 teaspoon
- medium yellow onions, peeled and cut into quarters: 2
- sugar (optional): 1/2 teaspoon
- unsalted butter: 8 Ounces

For this recipe we used:

Strained Tomatoes 1 26-ounce



Preparation

This tomato will be sure to keep you warm while also satisfying your appetite!!

Directions:

1. Place all ingredients into a large soup pot. Bring to a boil. Reduce heat to a simmer. Put a lid on it. Cook for 30 minutes. Taste for salt.
2. Serve hot, with or without the onion, with some crusty bread to dip. Or if a grilled cheese sandwich is handy, I highly recommend that for dunking. A few Fritos would be a very good thing here, too.