



# The Gatesworth

## Tomato Basil Soup

Serves 12

### INGREDIENTS

2 tablespoons olive oil	1/2 teaspoon ground black pepper
1 cup yellow onions, diced	1 1/2 tablespoons dried basil
1/2 cup celery, diced	1 tablespoon dried tarragon
1/2 cup carrots, diced	1 tablespoon dried oregano
1/2 cup green bell peppers, diced	2 teaspoons dried thyme
1/2 cup mushrooms, sliced	2 teaspoons granulated garlic
1 clove garlic, minced	1 small bay leaf
1 28 oz can diced tomatoes	1 teaspoon ground fennel seed
1 28 oz can tomato juice	1 pinch crushed hot pepper, flakes
24 ounces tomato juice	1 tablespoon honey
1 tablespoon tomato paste	24 ounces water
1 tablespoon salt	3 cups heavy cream

### DIRECTIONS

Sauté vegetables and garlic in olive oil until tender (do not brown). Add tomato products, herbs, spices, and water. Bring to a boil, reduce heat and simmer for 3 hours. Remove bay leaf then add honey, blend until smooth. Stir in cream and cook until hot.