

Luscious Tomato Soup

Ingredients

2 tblsp. unsalted butter
2 tblsp. extra virgin olive oil
2 medium onions chopped
6 cloves of garlic smashed
1 jalapeno pepper deseeded and chopped
1 tsp. white pepper
1 28 oz. can whole San Marzano tomatoes in juice
2 cups chicken stock (or vegetable stock)
fresh basil leaves for cooking and garnish

Preparation

Heat oil and butter in large sauce pan over medium heat until butter melts, add onion, garlic, jalapeno and 1 tsp. of salt. Cook until softened about 5 minutes. Add tomatoes with their juice, stock and 3 or 4 basil leaves. Bring to a boil, cover and reduce heat to low, simmer for 20 minutes or until tomatoes are soft.

If using a blender, blend in batches until smooth. If using an immersion blender place blender in pan until tomatoes are smooth. Add white pepper and adjust seasonings with salt and black pepper.

Garnish soup with chopped basil, croutons, grated Romano cheese.