

Tomato Bisque with Parsley

Ingredients:

*8 tomatoes, chopped; 1 tsp sugar;
1 cup water; 1 medium sweet onion, chopped;
3 Tbsp butter; 2 garlic cloves, minced & pressed;
1 bay leaf; ½ cup chopped fresh parsley;
1 cup bread crumbs; 4 cups milk; salt & pepper*

In a large pot, combine tomatoes sugar and water. Cook until tomatoes are soft, approx. 20 minutes. Separately, melt butter in a pan and cook onions until they begin to brown. Add cooked onion, along with bay leaf, garlic and parsley, to tomatoes and continue to cook approx. 5 minutes.

Carefully remove the soup to a blender and puree. Return pureed mixture to pot.

In a separate pan, combine breadcrumbs and milk over high heat until scalding. Pour breadcrumbs & milk into the pureed soup. Stir well and reheat to near boiling. Season with salt & pepper to taste.

