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| **Garden Fresh Tomato Soup** |  |

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| recipe image | |  |  | | --- | --- | | **Prep Time:**5 Minutes  **Cook Time:**30 Minutes | **Ready In:**35 Minutes  **Servings:**6 | |

"A simple, homemade soup made with fresh tomatoes is a perfect summertime treat when the best tomatoes are ripe in gardens and farmers' markets. Everyone will love the fresh sweet taste and smooth texture."

**INGREDIENTS:**

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| 4 cups chopped fresh tomatoes  1 slice onion  4 whole cloves  2 cups chicken broth | 2 tablespoons butter  2 tablespoons all-purpose flour  1 teaspoon salt |

**DIRECTIONS:**

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| **1.** | In a stockpot, over medium heat, combine the tomatoes, onion, cloves and chicken broth. Bring to a boil, and gently boil for about 20 minutes to blend all of the flavors. Remove from heat and run the mixture through a food mill into a large bowl, or pan. Discard any stuff left over in the food mill. |
| **2.** | In the now empty stockpot, melt the butter over medium heat. Stir in the flour to make a roux, cooking until the roux is a medium brown. Gradually whisk in a bit of the tomato mixture, so that no lumps form, then stir in the rest. Season with salt, and adjust to taste. |

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