



See Jane Cook

Want more recipes? Subscribe free at www.JaneSnowToday.com.

TOMATO BASIL SOUP

- **1 tbsp olive oil**
- **3 cloves garlic, minced**
- **1 (6 oz.) can tomato paste**
- **1 (28 oz.) can of diced or crushed tomatoes, drained**
- **2 cups half and half, cream, 2 percent milk or soy creamer, heated**
- **1/4 cup chopped fresh basil**
- **2 tsp sugar**
- **1 tsp garlic powder**
- **1/4 tsp white pepper**
- **Salt**

Heat oil in a saucepan over medium heat. Sauté garlic until fragrant, stirring often. Add tomato paste; stir and cook for 30 seconds. Add drained tomatoes, cover and simmer gently for 15 minutes. Remove from heat and let cool slightly. Puree with a stick blender in the saucepan or transfer to a blender to puree. Return to saucepan and stir in heated milk, basil, sugar, garlic powder, white pepper and salt to taste. Heat through. Makes 4 servings.