

TOMATO-BASIL SOUP

4 CUPS WHOLE MILK

¼ of a SMALL ONION

2 QT. [64 OZ] TOMATO JUICE

1 - 28 OUNCE CAN TOMATO SAUCE

1 tsp SUGAR

4 TBLS. FLOUR

2 TBLS. BUTTER

JUICE OF LEMON (opt)

SALT & PEPPER TO TASTE

1/2 CUP FRESH BASIL or 3 tbsp. pesto

HEAT MILK OVER MODERATE HEAT IN A 6-8 QT POT

PUT 2 CUPS TOMATO JUICE AND REMAINING INGREDIENTS IN BLENDER UNTIL SMOOTH

POUR MIXTURE INTO MILK AND HEAT TO BOIL. SOUP LOOKS LIKE IT IS SLIGHTLY CURDLED ,BUT GETS SMOOTH AS IT COMES TO A SIMMER.

SIMMER 10-15 MINUTES, ADD SQUEEZE OF LEMON JUICE FOR ZEST 1