

# Tomato-Basil Soup

Philip and Karen Selwyn from [recipezaar.com](http://recipezaar.com)

## INGREDIENTS

- 4 Cups fresh tomatoes (*cored, peeled, and chopped...about 8-10*)  
or I used canned whole tomatoes...still about 4 cups
- 4 Cups tomato juice
- 12-14 basil leaves, washed fresh
- 1 Cup heavy whipping cream (*I used half and half*)
- 1 stick unsalted butter (*I think you could get away with only half of this*)
- Salt
- ¼ tsp cracked black pepper
- lemon juice (*optional...I don't think I used it*)

## DIRECTIONS

1. Combine tomatoes and juice in a large pot. Simmer 30 minutes. (*I am pretty sure I added some dried basil leaves here and let them simmer away*)
2. Puree, along with the basil leaves, in small batches, in a blender/food processor. Or if you have an immersion blender, use that right in the pot!
3. Return to pot and add cream and butter, while stirring, over low heat.
4. Garnish with basil leaves and serve with your favorite bread. *I like to eat this with grilled cheese!*