Creamy Cherry Tomato Soup

Makes about 7 cups

Ingredients

¼ cup unsalted butter

1 sweet onion, diced

2 clove garlic, minced

1 bay leaf

1 tsp. dried basil

1 tsp. kosher salt

¼ tsp. pepper

4 pints cherry tomatoes, diced

1cup water

2 tsp. chicken base

1 tsp. dried basil

1 cup heavy cream

Salt and pepper to taste

Directions

Melt butter in a large saucepan over medium heat. Add onions, garlic, bay leaf, basil, salt, and pepper and sauté over medium high heat until the edges of the onion are translucent.

Add cherry tomatoes, water, and chicken base. Bring to a simmer and cook for about 15 minutes, or until the tomatoes have softened. Add salt and pepper to taste.

Remove the bay leaf. Let cool and blend with a blender or emersion blender until smooth. Strain into a bowl with a fine mesh sieve, then return to the pot.

Add cream and stir to combine. Season again with salt and pepper to taste, if needed.

To serve, gently reheat soup until warmed through.