Creamy Tomato Soup

Makes about 7 cups

Ingredients

2 Tbsp olive oil

2 tablespoons unsalted butter

1/2 a sweet onion, sliced thinly

1 clove garlic, minced

1/8 tsp. ground thyme

1 bay leaf

1/8 tsp. cayenne pepper

2 (28-ounce) cans crushed tomatoes (or 6 cups)

1 cup water

1 1/2 tsp. vegetable base

1/2 tsp. dried basil

Salt and pepper to taste

1 cup heavy cream

Directions

Melt butter and olive oil in a large saucepan over medium heat. Add onions, garlic, thyme, bay leaf, and cayenne pepper; cook, stirring until onions are soft and translucent, about 10 minutes.

Add tomatoes and tomato juice, water, and vegetable base. Bring to a simmer and cook for about 15 minutes. Add salt and pepper to taste.

Remove the bay leaf. Let cool and blend with a blender or emersion blender until smooth. Add cream and stir to combine. Season again with salt and pepper to taste, if needed.

To serve, gently reheat soup until warmed through.