

RECIPES



CREAMY TOMACCIO SOUP

1 T	olive oil	4 C	fresh, ripe tomatoes
1	medium chopped onion	½ C	sun-dried Tomaccio
2	chopped celery ribs	1 T	fresh basil or
2	medium chopped & peeled carrots	1 t	dried basil
2 T	minced garlic	1 C	heavy cream
4 C	vegetable or chicken stock		sugar, salt, and pepper to taste

1. In large pot, heat olive oil.
2. Add celery, carrots, and onion.
3. Saute until tender (about five minutes).
4. Add stock, fresh tomato, Tomaccio, and basil.
5. Bring to boil and cover.
6. Let simmer for 20 minutes until vegetables are tender.
7. Add small batches to blender or food processor, and puree.
8. Stir in cream.
9. Season with sugar, salt, and/or pepper.