

BOSCH TOMATO BISQUE

Ingredients:

- 12 homegrown tomatoes (or any non pithy flavourless tomato)
- 2 TBS fresh basil
- 4 cans tomato soup
- 1 can chicken broth reduced sodium
- 1 cup hot water mixed with 1 tsp better than bouillon reduced sodium
- 1 cup sugar
- 2 cups heavy whipping cream
- Goldfish crackers



Directions:

1. Wash tomatoes, then slice in 1/8ths and place on large cookie sheet
2. Bake at 375 degrees for 1 hour to 1 hour 15 minutes until tips start to roast
3. Let cool slightly and place in Bosch blender with basil too
4. Place lid and funnel thing on lid and puree until no seeds remain and well blended on high
5. On stove top in large pot, add tomato soups, chicken broth, hot water with beef flavoring, and pureed tomato basil mix.
6. Heat to simmer stirring occasionally. Slowly add sugar to blend well, let simmer another 10 minutes stirring occasionally. Then slowly add heavy cream until blended.
7. Serve piping hot and top with goldfish crackers.