Tomato-Basil Soup

Ingredients:

4 cups canned crushed Tomatoes, 5 cups Tomato juice 14–18 Basil leaves, washed fresh 1½ cup Heavy Cream ½ lb Butter, melted 1 tsp cracked black Pepper Salt 2 tbsp Lemon juice

Preparation:

Simmer tomatoes and tomato juice for 30 minutes. Purée, along with basil leaves, in pot with immersion blender. Add the cream and butter while stirring over low heat. Add lemon juice and salt to taste. Garnish with additional basil leaf, and serve with sliced bread.