

Creamless Creamy Tomato Soup

½ Cup olive oil
2 medium onions, chopped medium (about 2 cups)
6 medium garlic cloves, minced or pressed (about 2 Tbsp)
2 pinch red pepper flakes
2 bay leaves
4 (28-ounce) cans whole tomatoes packed in juice
2 Tbsp brown sugar
6 slices good quality white bread, crusts removed, torn into 1-inch pieces
4 cups chicken broth
4 Tbsp brandy (optional)
Salt & pepper
½ cup chopped fresh chives

- Heat 4 Tbsp oil in pot over medium heat until shimmering. Add garlic, red pepper flakes, and bay leaves stirring frequently, until onion is translucent – about 5 minutes. Stir in tomatoes and their juice. Mash with potato masher until no pieces are bigger than an inch remain. Stir in sugar and bread.
- Bring to a boil. Reduce heat to medium and cook, stirring occasionally, until bread is completely saturated and starts to break down...about 5 minutes. Remove from heat and discard bay leaves.
- Using the immersion blender, add oil slowly until the soup is smooth and creamy. Stir in chicken broth and brandy. Bring to a boil and add salt & pepper to taste.
- Serve in bowls, sprinkle each portion with pepper and chives and drizzle with olive oil.

Serve!

WNK
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