

Classic Tomato Soup

<http://userealbutter.com/2009/12/04/tomato-soup-recipe/>

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2 tbsps extra-virgin olive oil
1 tbsp butter, unsalted
1 large white onion, finely chopped
1 large clove garlic, smashed and peeled (okay, I minced it)
2 tbsps all-purpose flour
3 cups lower-salt chicken broth
28 oz. whole peeled plum tomatoes, puréed (include the juice)
1 1/2 tsps sugar
1 sprig fresh thyme
kosher salt and freshly ground black pepper
3 tbsps thinly sliced fresh basil, chives, or dill, or a mixture of the three

In a non-reactive 5- to 6-quart stock pot or Dutch oven, heat the oil and butter over medium-low heat to melt the butter. Add the onion and garlic, stirring periodically until translucent and soft. Take care not to brown them (which is what I accidentally did). Stir in the flour until the onion and garlic are coated. Pour in the broth, puréed tomatoes, sugar, thyme, and about 1/4 teaspoon each of salt and pepper. Bring the soup to a simmer over medium-high heat while stirring to prevent any sticking on the bottom of the pot. Reduce the heat to low and let the soup simmer, covered for 40 minutes. Remove the thyme sprig and let the soup cool a little before puréeing it in a blender or a food processor. Rinse the pot (or do like I did and just grab another one) and pour in the soup. Season to taste with salt and pepper and reheat if it has cooled too much. Serve warm, garnished with herbs. Makes 8 cups.