



It might seem like a strange time of year for a soup recipe, but a good soup as a good soup, whatever time of year it is.

Ingredients:-

1 medium white or yellow onion

6 tablespoons (3/4 stick) butter

Two 14.5-ounce cans diced tomatoes

1 litre of tomato juice

3 to 6 tablespoons sugar

1 or 2 tablespoons chicken stock

Freshly ground black pepper

1 cup sherry, optional

1 1/2 cups cream

1/4 cup chopped fresh basil

1/4 cup chopped flat-leaf parsley

Method:-

(1) To begin, dice the onion. Melt the butter in a large pan. Add the onion and cook until translucent.

(2) Now add the diced tomatoes and stir to combine. Add the tomato juice.

- (3) In order to combat the acidity of the tomatoes add 3 to 6 tablespoons of sugar.
- (4) Next, add 1 or 2 tablespoons chicken stock to the pot.
- (5) Now you can add lots of freshly ground black pepper. Stir to combine, then heat almost to a boil.
- (6) Add in the sherry if desired. Stir in the cream. Add the basil and parsley and stir.

Serve warm.