

## Fresco Tomato & Basil Bisque (6-8 servings)



Enjoy! Jackie Allen's recipe.

Tools required: Blender or food processor

### \* Ingredients

1/4 cup butter

3/4- 1 Tbs. salt ( I use kosher or sea salt)

1/2 tsp black pepper

1 1/2 cup onions, chopped

2 cups milk, warmed (low fat or heavy cream can be substituted)

2-3 cloves garlic, minced

Red pepper flakes, a good pinch

4 cups trimmed and cut tomatoes (or 2 cans

diced tomatoes- if you use cans with salt added your salt ingredient gradually)

1 1/2 Tbs. sugar

3 Tbs. uncooked rice

2 cups water (chicken broth adds more flavor)

1/4- 1/2 cup fresh chopped basil (about 2-3 tablespoons dried, add dried seasoning last)

6 sliced of French bread, cubed oiled and toasted

Parmesan cheese, shredded



### \* Directions

Large sauce pan melt butter over medium heat add onions, cook until soft and golden. Add garlic and red pepper, sauté for a minute. Add tomatoes, sugar, rice and water. Bring to a boil then lower heat. Cover and simmer for 20-25 minutes

Note: try to use fresh sweet basil leaves.

Next add basil and simmer for 2-3 minutes

Next, puree mixture (food processor or blender) until smooth. Return to back sauce pan.

Add warm milk to soup base.

Add salt and pepper. Taste to your liking

Simmer for 2-3 more minutes

Add toasted bread cubes and top with Parmesan cheese. Sugoi!

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