

## *Tomato Bisque Sip Soup*

*Author: Sunset Magazine*

*Source: Susan Lasswell*



**Carolyn T's  
Cookbook**

Servings: 4

**Description:** A super-simple tomato soup from canned tomatoes.

1. Place 2 cans of tomatoes in blender. Process until very smooth.

Transfer to large saucepan. Process remaining tomatoes and all ingredients but cream until very smooth. Transfer to saucepan.

2. Bring to simmer over med-low heat. Simmer uncovered for 5 minutes, remove from heat.

3. To serve, return soup to a simmer, stir in cream until combined.

Garnish with additional pepper and shaved Parmesean, if desired. Makes 16 1/3 cup appetizer servings or 4 main-dish servings.

**43 1/2 ounces canned diced tomatoes, 3**

**14-oz. cans, including juice**

**1 Tb balsamic vinegar**

**1 Tb brown sugar**

**1 1/2 ts orange peel, finely shredded**

**1/4 t cracked black pepper**

**3/4 C whipping cream, or a combination or  
whipping and 1/2 and 1/2**

**Carolyn T's Blog:**

**<http://tastingspoons.blogspot.com>**

*Per Serving (excluding unknown items): 378 Calories;  
17g Fat (37.3% calories from fat); 6g Protein; 56g  
Carbohydrate; 5g Dietary Fiber; 61mg Cholesterol;  
1085mg Sodium. Exchanges: 0 Grain(Starch); 1/2  
Fruit; 0 Non-Fat Milk; 3 1/2 Fat; 2 1/2 Other  
Carbohydrates.*