

Best Ever Tomato-Basil Soup

- 1 tablespoon butter
- 2/3 cup white wine
- 3 tablespoons minced garlic

- 1 small onion chopped
- 7 Large tomatoes chopped (I used Heirlooms and Beefsteaks)
- 48 oz (about 6 ½ cups) tomato juice
- 1 14.5 oz can of drained diced or stewed tomatoes

- 50 large basil fresh basil leaves. (You can use more or less to taste, we like lots! This is a great recipe for the end of summer when you have more basil then you know what to do with.)

- 2 Tablespoons butter
- ½ cup cream

Directions

1. Chop the tomatoes and onion and set aside.
2. Heat 1 Tablespoon butter on medium heat in a stockpot, and then add the garlic. Cook for 30 sec.
3. Then add the white wine. Cook for 2 minutes or so being careful not to burn the garlic.
4. Place fresh tomatoes, juice, onion, and can tomatoes in the pot over medium heat. Simmer for an **hour and a half**. The longer you let it simmer the thicker it gets.
5. Puree the tomato mixture in a blender along with the basil leaves, and return the puree to the stock pot. You will have to do this in increments as it won't all fit in blender at the same time.
6. Place the pot over medium heat, and stir in the heavy cream and butter. Heat, stirring just until the butter is melted. **Do not boil. Only cook for about 2-3 minutes then turn off.**