



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.