

Tomato Cognac Soup

There is no question that this IS our favorite soup here at The Culinary Center. Simple, elegant and addictive.

12 tablespoons butter, unsalted
2 large yellow onions, peeled, diced
6 pounds tomatoes, whole, canned with liquid
2 tablespoons basil, dried
1 quart heavy cream
4 tablespoons brown sugar
¾ cup cognac
Salt and freshly ground pepper to taste

Parsley, fresh, washed, for garnish (or chives or hot croutons),

In a large mixing bowl add tomatoes. Using hands (or potato masher), squash tomatoes into smaller pieces. Set aside.

In a sauté pan melt butter. Add onions and sauté for 5 minutes or until soft but not brown. Add tomatoes, including their liquid, to pan. Add basil and stir to combine well. Bring mixture to a boil; then reduce heat and simmer, covered, for 20 minutes. Remove from heat and set aside to cool. Transfer mixture to a food processor and puree. Set aside.

In a small saucepan over medium heat, add cream and sugar and heat slightly, whisking often. Pour in tomato mixture. Stir to combine. Continue to cook soup until heated through but do not boil. Remove from heat. Add cognac, salt, and pepper. Stir to combine.

To serve, ladle soup into individual soup bowls. Top with parsley, for garnish. Serve warm. Makes 6 to 8 servings.



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ETC:

Feel free to use fresh tomatoes in this recipe, if desired.

Substitute 5 to 6 whole, peeled tomatoes for a 14-ounce can and 10 to 12 for a 28-ounce can.

Find this and other CCKC favorite recipes in our cookbook –

The Culinary Center of Kansas City's BEST RECIPES – SECOND EDITION.[™]

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