

Nan's Classic Tomato Soup



I love tomato soup, particularly with a grilled cheese sandwich. This is a classic recipe that has a great flavor and spice. Make it gluten free by using a gluten free flour.

3 T butter

1 large onion, finely chopped

1 large clove garlic, minced

2 T Flour

2 cups homemade or lower sodium chicken broth

2 cups Nan's Naughty And Nice Bloody Mary Mix And Recipe Boost

2 cups tomatoes, whole, diced or puree

1 1/2 teas sugar

1-3 springs fresh thyme

1/2 teas white or black pepper to to taste

Heat butter until melted, add onion and sauté until soft but not brown. Add garlic and sauté for 1 minute being careful not to burn. Add flour and stir for about 2-3 minutes. Add broth, Nan's, sugar, thyme and pepper. Bring to a simmer, lower heat, cover and simmer for about 40 minutes stirring occasionally. Discard thyme sprigs, puree soup with an immersion blender. Enjoy!