

Sharing Life, Love and Food



## All Natural Croccantini® ARTISAN CRACKERS



*Croccantini*  
CREATIONS

## Garden Fresh Tomato Soup

Perfect for a cool spring lunch.

### Ingredients:

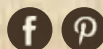
- 4 cups chopped fresh tomatoes
- 1 slice onion
- 4 whole cloves
- 2 cups chicken broth
- 2 Tbs butter
- 2 Tbs all-purpose flour
- 1 Tbs salt
- 2 Tbs white sugar, or to taste

### Preparation:

1. In a stockpot, over medium heat, combine the tomatoes, onion, cloves, and chicken broth.
2. Bring to a boil, and gently boil for about 20 minutes to blend all of the flavors.
3. Remove from heat and run the mixture through a food mill into a large bowl, or pan.
4. Discard any leftover stuff in the food mill.
5. In the now empty stockpot, melt the butter over medium heat.
6. Stir in the flour to make a roux, cooking until the roux is a medium brown.
7. Gradually whisk in a bit of the tomato mixture, so that no lumps form, then stir in the rest.
8. Season with sugar and salt, and adjust to taste.

Original recipe can be found on [Allrecipes.com](http://Allrecipes.com)

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