

Curried Tomato Bisque

1/2 cup butter

1 cup chopped celery

1 cup chopped onion

1/2 cup chopped carrots

1/3 cup flour

2 cans (28 oz each) crushed tomatoes

OR 8 cups chopped peeled fresh tomatoes

2 tsp sugar

2 tsp dried basil

1 tsp dried marjoram

4 cups chicken broth

2 cups heavy cream

1/2 tsp paprika

1/2 tsp curry powder

Curried Tomato Bisque

- In large stockpot, melt butter and saute celery, onion and carrots.
- Stir in flour, cook 2 minutes, stirring constantly.
- Add tomatoes sugar, basil, marjoram, and broth. Cover and simmer 30 minutes, stirring occasionally.
- Puree 1/3 of the mixture at a time in a blender or food processor and return the mixture to the stockpot.
- Stir in cream, paprika, curry and pepper. Heat through but do not boil.
- Before serving, salt to taste

8 to 10 Servings