

# CREAMY TOMATO BASIL SOUP

3 lbs. butter  
1 ½ c. olive oil  
12 large onions  
2 T. dried dill  
2 T. dried thyme  
2 T. dried basil  
6 #10 cans crushed tomatoes  
6 large cans of tomato paste (Ingles has them)  
1 ½ c. cornstarch (so Wayne can eat)  
3 gallons chicken broth  
¾ c. sugar  
1 T. white pepper  
6 T. salt  
3 qts. Whipping cream

Melt butter and olive oil together. Slice onions in food processor. Sauté onions in butter/olive oil until onions are tender. Stir in herbs and cook for a few minutes. Add tomatoes and paste. Simmer for about 10 minutes. Add broth (save a cup or so to dissolve cornstarch in) and simmer for 45 minutes. Blend with “motor boat” to desired consistency. Add dissolved cornstarch, cream, sugar, s & p. Simmer for 10-15 more minutes.

Serves ~100.

In 2010 I made the recipe with 4 lbs of butter (and so on 3T. herbs)-this made way too much.