

Happy~Healthy~Blessed

Cream of Tomato Soup

With Heirloom Tomatoes



Ingredients:

- ½ Dutch Oven Pot filled with cut up Heirloom Tomatoes (30 oz)
- ½ C. Red Vine Vinegar
- 1 Yellow onion diced
- 4 cloves garlic chopped
- 1 Carrot chopped
- 2 celery stalks chopped
- Handful (1/2 C.) Fresh Parsley
- Handful (1/2 C.) Fresh Basil
- ½ t. Real Salt + more to taste
- 3 T. Seitenbacher Vegetable Broth & Season *Can find at most health food stores.
- 3 C. Water

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- 1 C. Organic Heavy Cream

Directions:

Fill your Dutch oven pot ½ full with the cut up different Heirloom tomatoes. Bring to a boil and then simmer for 90 minutes. Add the Red Vine Vinegar, and other vegetables, herbs, seasoning and water. Let simmer another 60 minutes. Take of the stove and let cool. Add in batches to your blender and blend to the smooth consistency that you would like. Place soup back into the pan and reheat. Add the Cream, stir and enjoy!

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