



Soupe aux Tomates

Serves 6

Ingredients

2 tbsp unsalted butter
2 tbsp extra virgin olive oil
1 large yellow onion, chopped
2 large cloves garlic, minced
1 tsp kosher salt
2 28 oz. cans organic diced tomatoes in juice
1 ½ cups homemade chicken broth
1 tsp granulated sugar
⅓ cup crème fraîche, plus additional to garnish
1 small bunch chives, snipped

Method

In a large (6 quart) Dutch oven or other heavy nonreactive pan, heat the butter and olive oil on medium heat until the butter begins to sizzle. Add the onions, sprinkle with salt, and stir well. Lower the heat to medium-low and cover the pan. Sauté the onions gently, stirring occasionally and adjusting the heat so they don't cook too quickly, until the onions are translucent and sweet, about 15 minutes. Uncover, turn the heat to medium high, add the garlic, and cook and stir 1 - 2 minutes.

Add the canned tomatoes, broth and sugar, raise the heat again and bring the mixture to a boil. Adjust the heat back down and simmer the soup gently, uncovered, one hour, stirring occasionally. Remove from the heat.

Carefully ladle about 1/3 of the soup, liquids and solids, into the jar of a blender. Cover the jar, folding a kitchen towel over the top to cover the lid, and purée until the soup is very smooth. Transfer the mixture to another pot. Repeat two times, until all the soup is puréed.

Return the pot to the stove and whisk in the crème fraîche. Heat the soup very gently until hot, taking care not to boil it. Ladle the soup into bowls and garnish with small dollops of crème fraîche and chopped herbs.

Notes

In summer, use a chiffonade of basil instead of the chives for a garnish: stack about six large basil leaves and roll them up very tightly from one side. Slice the roll very thinly to make thin ribbons.