

# Tomato Basil Bisque

Right NOW is the peak season for heirloom varieties of locally grown tomatoes, and fresh basil simply abounds, making this soup perfectly possible. Note: when storing basil don't refrigerate. Keep the roots in water on your kitchen counter.

Recipe created by Co-op Member Donna Quinn.

2 Tbsp	Butter
1	Sweet Onion, Thinly Sliced
2 ½ Pounds	Tomatoes - Seeded & Peeled
1 Cup	Dry White Wine
1 Cup	Vegetable Broth or Water
½ Cup	Heavy Cream
½ Cup	Fresh Basil Leaves
	Salt & Pepper
¼ cup	Freshly Grated Romano Cheese
¼ cup	Freshly Grated Parmesan Cheese

Saute onions in butter over low heat until transparent; Add tomatoes and cook for 10 minutes; Season with salt & pepper; pulse in food processor with wine, basil and romano cheese until smooth; Reheat, add cream and serve with Parmesan.

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# Shopping List

Tomato Basil Bisque

<u>Ingredients</u>	<u>Wieght or Volume</u>	<u>PLU #</u>
Butter	2 Tbsp	_____
Sweet Onion, Thinly Sliced	1	_____
Tomatoes - Seeded & Peeled	2 ½ Pounds	_____
Dry White Wine	1 Cup	_____
Vegetable Broth or Water	1 Cup	_____
Heavy Cream	½ Cup	_____
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Salt & Pepper		
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## Honest Weight Food Co-op

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