

Garden Fresh Tomato Soup
Courtesy of AllRecipes.com

- 4 cups chopped fresh tomatoes
- 1 slice onion
- 4 whole cloves
- 2 cups chicken broth
- 2 tbsp butter
- 2 tbsp all-purpose flour
- 1 tsp salt
- 2 tsp white sugar, or to taste

In a stockpot, over medium heat, combine tomatoes, onion, cloves, and chicken broth. Bring to a boil, and gently boil for about 20 minutes to blend all of the flavors. Remove from heat and run the mixture through a food mill into a large bowl, or pan. Discard any stuff left over in the food mill. In the now empty stockpot, melt the butter over medium heat. Stir in the flour to make a roux, cooking until the roux is a medium brown. Gradually whisk in a bit of the tomato mixture, so that no lumps form, then stir in the rest. Season with sugar and salt, and adjust to taste.

Makes 6 servings.