

Simple Tomato Soup

Ingredients

- 1 tablespoon unsalted butter (no margarine, please!)
- 1 tablespoon olive oil
- 1 onion, thinly sliced
- 2 large garlic cloves, peeled and crushed
- 2 (28 ounce) cans whole peeled tomatoes
- 1 cup water
- ½ cup heavy whipping cream or ½ and ½, optional
- 1 tablespoon sugar
- 1 teaspoon salt, plus more to taste
- freshly ground black pepper to taste
- 1 pinch red pepper flakes
- ¼ teaspoon celery seed
- ¼ teaspoon dried oregano



Directions

1. Heat butter and olive oil in a large saucepan over medium-low heat and cook onion and garlic until onion is soft and translucent, about 5 minutes.
2. Add tomatoes, water, sugar, salt, pepper, red pepper flakes, celery seed, and oregano.
3. Bring to a boil. Reduce heat, cover, and simmer for 15 minutes.
4. Remove from heat and puree with an immersion blender.
5. Reheat soup until warm and season with more salt and pepper if desired.

Note: I added a bit more sugar, red pepper flakes, oregano, and a wee bit more salt.