

# Thick and Creamy Tomato Soup

## Ingredients

- 4 ounces unsalted butter (1 stick; 114g)
- 4 large carrots (1 pound; 455g), diced (see notes)
- 2 medium yellow onions (1 pound; 455g), diced (see notes)
- 3 large (28-ounce; 795g) cans whole tomatoes, crushed roughly by hand
- 4 cups (950ml) homemade or store-bought low-sodium chicken stock
- 1/4 teaspoon baking soda, plus more as needed (optional)
- 8 ounces heavy cream (1 cup; 225g)
- Up to 1 1/4 teaspoons (5g) Diamond Crystal kosher salt
- 1/2 teaspoon (1g) freshly ground black pepper, or more to taste
- 1/8 teaspoon ground cayenne, or more to taste
- 1/2 ounce fresh basil leaves (1 loosely packed cup; 15g), cut into chiffonade

## Directions

1. In a 6-quart stainless steel pot, melt butter over medium heat until foaming, then add carrots and onions. Cook, stirring occasionally until butter starts to brown on the bottom, about 15 minutes. Add tomatoes, followed by chicken stock. Continue cooking, stirring occasionally, until quite thick, about 1 1/2 hours; adjust heat as needed to maintain a gentle simmer.
2. Taste broth; if its flavor is too sharp or acidic, add 1/4 teaspoon baking soda and stir well (it will foam at first). Taste and repeat if needed. Purée soup with an immersion blender until smooth, or cool until no longer steaming before puréeing in a countertop blender. Stir in cream, then season with salt, pepper, and cayenne to taste. Rewarm to serve. Stir in basil just before serving. In a sealed nonreactive container, tomato soup will keep up to 1 week in the refrigerator or 6 months in the freezer.

## Notes

The size of a "medium" onion or a "large" carrot is inherently subjective, so the specifics of the vegetables listed above are meant as a guide rather than some draconian rule. The recipe itself works quite well give or take a few ounces either way.

## Make-Ahead and Storage

In a sealed nonreactive container, tomato soup will keep up to one week in the refrigerator, or six months in the freezer.

