Classic Tomato Soup



A quick and easy way to make a hearty soup.

Timing

Prep time	Total time	Skill level
30 mins	**60 mins**	**Easy**

What You'll Need

- 4 cups chopped Roma tomatoes (10-12)
- 1 onion sliced
- 4 whole cloves
- 2 cups chicken broth
- 1 tsp salt
- 2 tsp sugar
- 2 tbsp butter
- 2 tbsp flour

Directions

1. Use a Dutch oven (or stockpot) to combine Roma tomatoes, onion, cloves, and chicken broth; and bring to a boil.

2. Gently boil for 20 minutes or until desired consistency. Use a blender (or emersion blender) to create desired smoothness. Run through a strainer to remove tomato skins and seeds.
3. Season to taste with salt and sugar.
4. If a thicker consistency is desired, melt 1-2 tbsp of butter in an empty stockpot and whisk in the same amount of flour. Whisk until flour is cooked or turns medium brown.
5. Slowly add tomato soup to the butter and flour mixture. Incorporate all remaining soup until smooth