

RECIPE

Tomato Soup



Makes about **8 servings**

Ingredients

- 3 tbsp unsalted butter
- 1 tbsp bacon fat
- 2 yellow onions, diced
- 3 garlic cloves, minced
- 1 anchovy, mashed
- 1 tbsp calabrian chili
- 2-28 oz cans crushed tomatoes
- 2 cups chicken stock
- ¼ cup chopped fresh basil
- 1 tbsp sugar, or more to taste
- ½ tsp black pepper, or more to taste
- salt to taste (more than you think)
- ¼ tsp baking soda (if needed)
- ½ cup heavy whipping cream, or more to taste
- ⅓ cup parmesan cheese, freshly grated

Preparation

1. Melt butter and bacon fat in a non-reactive pot or dutch oven over medium heat. Add onions and some salt, saute until softened and golden, about 10-15 minutes. Add minced garlic, anchovy, and calabrian chili and saute until fragrant, about one minute.
2. Add crushed tomatoes with their juice, chicken stock, basil, sugar, black pepper, and some salt. Stir. Bring to a boil, then reduce heat and simmer for 10 minutes.
3. Use an immersion blender, or transfer in batches to a regular blender (use care, it's hot), and blend until it's as smooth as you'd like it (or don't, if you prefer it chunky). Return the soup to the pot over medium heat.
4. Add the heavy cream and parmesan, and return to a simmer.
5. Taste and adjust with salt, sugar, cream, or baking soda. You may not need the baking soda; use it if the tomatoes seem too acidic (it can be more effective in getting a perfect balance than going overboard with the sugar and cream).
6. Serve in bowls, topped with more basil and parmesan.