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**Homemade Creamy Tomato Soup**

makes 4-5 servings Large bowls

Prep/cook time 30 minutes

* 4-5 Tomatoes
* 3 tablespoons of Olive Oil
* 1 large white Onion diced
* 3 carrots peeled and diced
* 3 garlic cloves
* 1 can 14oz of vegetable broth or chicken broth
* 3-4 basil leaves
* 1 tablespoon of sugar
* salt to taste
* pepper to taste
* dash cumin
* 1/2 cup half and half or milk
* Garnish optional Croutons

1. In a 5 quart pan add olive oil, onions, garlic, and carrots -dash of salt cook till onions translucent remove from heat and alow to cool slightly
2. In another pan boil water- when boiling a put tomatoes in bring back to a boil, then blanch the cold water
3. Place the onion mixture with 1/4 of can of broth in a NutriBullet and blend Place back in pot. (do in small batches if necessary)
4. Then peel the skin off the tomatoes and dice tomatoes
5. Transfer the tomatoes and 3 fresh basil leaves to the nutribullet and blend (do in small batches if necessary)
6. Place the tomatoes with the onion/carrot mixture and remain broth
7. Reheat to just below boiling ad milk to thin soup, and dash of cumin and pepper
8. Garnish with basil for gluten free Enjoy and eat

http://www.superexhausted.com/2013/07/easy-tomato-soup/