Old Tomato Soup Recipe

This is a multipurpose tomato base that can be served as a creamy tomato soup on the sweet side. I personally don't like overly acidic tomato soup but if you do, add more tomatoes or omit the carrots. There are lots of veggies in this soup but trust me, you'll only taste tomato! If you hate something listed/don't have it, don't sweat it. Make use of what you have! There are no exact measurements as this all depends on taste but I will write down roughly what I use when I make this soup so you can have a guideline. We will also blend everything so chop small but don't sweat to make it super fine! This is great also as a creamy tomato sauce for meatballs, served with grilled cheese, or even a base for a better soup.

Ingredients

* 1 stalk of Celery, chopped
* 1 whole Garlic, chopped
* 1 and/or 1/2 whole Onion, chopped
* 1 or 2 Carrots, chopped (This is the secret: Without adding sugar, we're adding carrots to bring sweetness!)
* 5 Tomatoes, chopped
* Seasonings: Salt, pepper, garlic powder, onion powder, basil, oregano, Italian seasoning, bay leaf (If you only have salt and pepper, it works fine!)
* Stock (This may not be needed since tomatoes give a lot of juice but if needed: Meat stock or vegetable stock, water is fine too...you just need more seasoning)
* Olive oil (If desired, butter too.)
* Heavy cream/milk if you desire really creamy soup

Directions

* Begin by cooking your onions until they become translucent or caramelized
* Once caramelized, take out pan and set aside
* Heat olive oil in a pan enough to coat the bottom of the pan
* Add the garlic to the pan and cook till it becomes fragrant
* Add butter to fragrant garlic and toast garlic till golden brown! This also becomes a delicious garlic butter to cook everything in
* Add celery to the pan and cook till it becomes soft
* Add carrots to the pan and return caramelized onions into the pan
* Add your seasonings of choice
* Stir in the seasonings and let the ingredients mingle for a few minutes
* Remove from the pan and set aside
* Oil your pan for the last time and add tomatoes, smashing them to release juice
* If needed, add stock/water to thin out soup
* Once tomatoes release enough broth and are soft, add back vegetable mixture
* Adjust seasoning of desired
* Cover and at low boil, cook till carrots get soft and flavors melded
* Once soft, turn down the heat and taste
* Adjust seasoning if desired
* If desired a creamier soup, make sure the burner is on low (you don't want it to curdle) and pour in some heavy cream/milk
* For a smooth tomato soup/sauce (your imagination is the limit), blend the soup in small batches and serve warm!
* For a chunky texture, serve right away!
* For a those who can't decide or something in the middle, blend half and pour back into the pot. Allow both mixtures to mingle for a few minutes and serve warm!
* If desired as soup, serve with a drizzle of heavy cream and toasted bread.
* Or boil spaghetti for the ultimate spaghetti and meatballs (a future recipe)!