

# Tomato Bisque Sip Soup

Sunset Magazine, via my friend Susan L



*A super-simple tomato soup from canned tomatoes.*

43 1/2 ounces canned diced tomatoes, 3 14-oz. cans, including juice

1 tablespoon balsamic vinegar

1 tablespoon brown sugar

1 1/2 teaspoons orange peel, finely shredded

1/4 teaspoon cracked black pepper

3/4 cup whipping cream, or a combination of whipping and 1/2 and 1/2

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 4

1. Place 2 cans of tomatoes in blender. Process until very smooth. Transfer to large saucepan. Process remaining tomatoes and all ingredients but cream until very smooth. Transfer to saucepan.
2. Bring to simmer over med-low heat. Simmer uncovered for 5 minutes, remove from heat.
3. To serve, return soup to a simmer, stir in cream until combined. Garnish with additional pepper and shaved Parmesean, if desired. Makes sixteen 1/3 cup appetizer servings or 4 main-dish servings.

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Per Serving (excluding unknown items): 241 Calories; 17g Fat (59.3% calories from fat); 6g Protein; 19g Carbohydrate; 5g Dietary Fiber; 61mg Cholesterol; 1071mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 0 Non-Fat Milk; 3 1/2 Fat; 0 Other Carbohydrates.