

# Orange Tomato Soup

**Category:** Soup

**Servings:** 6

**Rating:** 10

**Source:** Lucy Waverman, Globe & Mail

## Description:

Be sure to make this soup at least one day ahead do develop the flavors.

## Ingredients:

!butter	2 tablespoons
!onion	1 chopped
!carrot	1 chopped
!canned tomatoes	1 28 oz can, undrained
!chicken stock	3 cups
!bay leaf	1
!peppercorns	6
!sugar	1 teaspoon
!whipping cream	1/4 cup
!orange zest	from 1/2 an orange
!fresh orange juice	2 tablespoons
!salt	to taste

## Instructions:

Sauté onion and carrot in butter until slightly softened (about 5 minutes). Add tomatoes, chicken stock, bay leaf, peppercorns, and sugar. Bring to a boil and then simmer on medium-low for about 30 minutes until vegetables are tender. Remove the bay leaf and purée the soup. Add cream, zest, and juice and simmer for 5 minutes. Season with salt if needed.

May be served hot or cold.