

# Tomato Basil Soup

Recipe #24

April 2016

Makes 1 gallon

## Ingredients:

- 4 cups chicken broth
- 2 (14oz) cans diced tomatoes-with juice
- 1 cup diced celery
- 1 cup diced carrots
- 1 cup diced onions
- ½ bay leaf
- 1 teaspoon dried oregano or 1 T fresh oregano
- 1 tablespoon dried basil or ¼ T fresh basil
- 1 teaspoon salt
- ¼ teaspoon black pepper
- ½ cup flour
- ½ cup butter
- 2 cups ½ and ½ warmed
- 1 cup Parmesan cheese



## Directions:

1. Add first eight ingredients to a large slow cooker.
2. Cover and cook on LOW for 5–7 hours, until flavors are blended and vegetables are soft.
3. About 30 minutes before serving prepare a roux. Melt butter over low heat in a skillet and add flour. Stir constantly with a whisk for 5–7 minutes. Slowly stir in 1 cup of hot soup. Add another 3 cups and stir until smooth. Add all back into the slow cooker. Stir and add the Parmesan cheese, warmed half and half, salt and pepper.
4. Cover and cook on LOW for another 30 minutes or until ready to serve.

*\*if you find you like a bolder flavor, don't be afraid to add more seasonings\**