

Cream of Tomato Soup

Yield: serves 4

Makes 2 3/4 cups

A staple for the “ladies that lunch” crowd on Wilshire.

2 cups	whole milk
2 1/2 cups	tomatoes, peeled and seeded
2 tbsp	all purpose flour
1 tbsp	granulated sugar
1/4 tsp	onion powder
1/8 tsp	ground black pepper
2 tbsp	unsalted butter
1 tsp	salt
	Dash of garlic salt

1. In a large saucepan on medium, heat milk.
2. Meanwhile, in blender add tomatoes, flour, sugar, onion powder, black pepper, butter, salt and garlic salt. Cover and process at high speed until smooth.
3. Slowly pour the tomato mixture into the hot milk while whisking. Heat thoroughly. Do not boil. Serve immediately with croutons.