Creamless Creamy Tomato Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

1/3 onion, chopped

1 clove garlic, minced

Red pepper flakes

1 bay leaf

1 can stewed tomatoes, in their juice

½ T brown sugar

2 large slices white bread, crust removed

1 c chicken or vegetable broth

1 T brandy

Salt & pepper

Fresh chives

Instructions

1. Sauté onion for 3 minutes over medium heat. Add garlic & pepper flakes and sauté 2 more minutes

2. Stir in tomatoes and mash them with a potato masher. Add 1/2 a cup of water or broth if the tomatoes are not covered with liquid.

3. Stir in sugar & bread squares and bring to a boil. Simmer for 5 minutes, or until the bread breaks down.

4. Remove bay leaf and transfer ½ of the soup to a blender. Add a spoon of olive oil and blend until smooth and creamy, about 2-3 minutes. Repeat with the remaining soup.

5. Return the soup to the pot and add the broth & brandy. Return to a boil and season with salt & pepper.