Papaw’s Cream of Tomato Soup

Yield: 2 large servings

Ingredients

2 Tbsp. | Olive oil
1 | Clove of garlic
1 (500 grams) | Box of tomato puree
2 oz. | Milk (or 6 oz. of milk and no cream)
4 oz. | Heavy cream
2 Pkgs. | Equal or sugar
Salt, pepper, and basil to taste

Directions

1. Sautee garlic in oil (careful not to burn garlic).
2. Add the tomato puree, milk, and heavy cream, salt, pepper, and basil.
3. Heat but do not boil.
4. Add equal or sugar.

Special Information

Recipe may be doubled or tripled.