

Lochmead Tomato Cheese Soup

Serves 6

Ingredients:

- 2 tablespoons olive oil
- 1 medium yellow onion chopped
- 2 cloves garlic minced
- 2 tablespoons flour
- 1 (28-ounce) can crushed Italian tomatoes
- 2 cups chicken or vegetable broth
- 1/2 cup **LOCHMEAD** half-and-half
- 1 cup **LOCHMEAD** milk
- 1/2 teaspoon dried basil
- 1 teaspoon paprika
- 2 teaspoons honey
- Black pepper to taste
- 6 ounces Sharp or White Cheddar grated (about 2 cups)
- Garlic croutons (optional)

Directions:

In large pot, saute onions in olive oil over medium heat for 5 minutes stirring occasionally.

Add garlic and stir 30 seconds more. Add flour and stir for 1 minute longer.

Remove from heat and add tomatoes, stirring to combine. Add broth, half-and-half and milk, dried basil, black pepper, paprika and honey, stir together well.

Return to heat and bring to a simmer, cover and cook soup on low for 15 minutes, stir occasionally.

Remove from heat. Add cheese a handful at a time, stirring each time until cheese is melted.

Puree soup carefully with an immersion blender or in a food processor until smooth, or leave chunky if you prefer. Serve in soup bowls topped with croutons.



Enjoy!