

# TOMATO ORANGE SOUP



THE LODGE  
AT NORTH OGDEN

A WATERMARK RETIREMENT COMMUNITY

**SERVES 8**

**3 Tbsp butter**

**1 small onion, chopped**

**1 cup white wine**

**6 cups chicken stock**

**2 fresh tomatoes, chopped**

**1 (14 ounce) can crushed tomatoes**

**1/2 carrot, peeled and sliced**

**1 bay leaf**

**2 tsp grated orange zest**

**Dash of Spanish smoked paprika**

**2 Tbsp heavy cream**

**2 tsp chopped fresh basil**

**Salt and freshly ground black pepper to taste**

Melt butter over medium-high heat in a medium stockpot. Add onion. Cook and stir until lightly browned around the edges, 5 to 7 minutes. Pour wine over cooked onions and bring to a boil while scraping any browned bits off of the bottom of the pot. Reduce heat to medium-low and simmer until onions are well-browned, about 5 minutes.

Stir in chicken stock, fresh tomatoes, canned tomatoes, carrot, bay leaf, orange zest, smoked paprika, salt and pepper. Bring to a simmer and cook until the vegetables are soft, about 30 minutes. Remove bay leaf and discard.

Transfer small batches of cooked ingredients to blender using quick pulses to get the mixture moving before leaving it on to puree until smooth. Strain pureed soup through a fine mesh sieve back into the stock pot. Alternately, use a stick blender and puree the mixture right in the pot.

Return pureed soup to a simmer and stir in cream. Season with salt and black pepper to taste. Top with chopped basil and serve.

