

# J. Rickards Winery



## CREAMY TOMATO BASIL SOUP

Prep time: 5 min | Cook time: 25 min | Total time: 30 min | 6 servings

Recommended wine pairing: *J. Rickards Ava Rae Rosé*

### INGREDIENTS

- 3 Tbsp unsalted butter
- ½ small red onion, diced
- 6 cloves garlic, diced
- 6 fresh basil leaves
- ½ tsp kosher salt
- ¼ tsp pepper
- ½ tsp crushed red pepper flakes
- 2 Tbsp all purpose flour
- 2 cups V8 juice
- 28 oz can whole tomatoes, with juices
- 1 cup heavy cream

### DIRECTIONS

- 1 In a large stock pot over medium low heat, melt butter. Add garlic, red onion, basil, salt, pepper, and crushed red pepper flakes. Cook until onion is translucent.
- 2 Whisk in the flour and continue cooking until the flour is fragrant and light brown in color.
- 3 Whisk in the V8 a little at a time, allowing the flour mixture to smoothly incorporate into the liquid. Add the tomatoes and bring to a boil. Reduce to a simmer and continue cooking, covered, for 15 minutes.
- 4 Using either an immersion blender or working in batches with a standard blender, purée the soup.
- 5 Remove from heat and gently stir in the heavy cream. Serve with crusty bread!