

## Tomato Basil Soup

Serves 4

*1 lb. fresh tomatoes*  
*½ c. carrots, chopped*  
*½ c. leeks, chopped*  
*½ c. shallots, chopped*  
*½ tsp. garlic, chopped*  
*¼ c. olive oil*

*1 sprig fresh thyme*  
*2 bay leaves*  
*¼ c. tomato paste*  
*8 c. chicken stock*  
*5 tsp. fresh basil*

Heat olive oil in a 4 qt. Sauce pan. Add tomatoes, leeks, carrots, shallots and garlic. Sauté for 1-2 minutes. Add fresh thyme, bay leaves, tomato paste and chicken stock. Simmer on low heat for 20-25 minutes. Remove thyme and bay leaves. Puree mixture in blender or food processor. Reheat soup. Top with freshly chopped basil in each bowl.

## Creamy Black Walnut Soup

Serves 4 - 6

*2 Tbsp. butter*  
*2 Tbsp. flour*  
*5 c. chicken stock*  
*½ c. black walnuts, chopped*  
*1 bay leaf*

*¾ c. heavy cream*  
*3 Tbsp. sour cream*  
*¼ tsp. thyme*  
*½ c. tart red cherries, pitted  
and drained*

Melt the butter in a large saucepan. Stir in the flour, salt, and cayenne pepper and continue stirring into a roux. Pour in the stock and whisk until it boils and is slightly thickened. Stir in the walnuts and bay leaf and simmer, partly covered, for 15 minutes. Add the cream, sour cream, and rub the thyme into the pot. Simmer 2 minutes. When ready to serve, remove the bay leaf and add the cherries.

## Carrot Thyme Soup

*6 c. chicken broth*  
*1½ lb. carrots, sliced*  
*1 onion, chopped;*  
*6 tsp. butter*

*½ c. cream*  
*2 tsp. thyme*  
*¼ tsp. ground nutmeg*

In a large saucepan, combine chicken broth and sliced carrots. Bring the broth to a boil, and simmer covered for 20 minutes, or until the carrots are tender.

In a food processor fitted with the steel blade, puree the mixture in batches and force the puree through a food mill into another large saucepan.

## **Carrot Thyme Soup (cont'd)**

In a small skillet, cook chopped onion in butter over moderate heat, stirring, for 3 minutes, or until softened. Add the onion to the saucepan with cream, thyme, nutmeg, salt, and pepper. Bring the soup to a boil, and simmer for 5 minutes. Remove from the heat and let stand, covered, for 5 minutes.