

Tomato Soup

No. of people	50
Onions	3
Celery Sticks	12
Carrots	3
Oregano	2 Tbsp
Basil	2 Tbsp
Crushed Tomatoes	2 large cans
Water or Hot Vegetable Stock	4-6 quarts
Salt	1½ Tbsp
Pepper	1½ tsp

Prep:

Chop onions and celery, grate carrots. Sauté in a small amount of oil until onion is softened, then cool down, cover and refrigerate.

Cook:

Put water or stock on stove to heat up.

Mix oregano, basil, and tomatoes with cooked vegetables. Puree in bowl attachment of robot-coup, dividing into small batches so the bowl won't overflow.

Alternatively, use the immersion blender right in the pot. Be sure to clean it afterwards!

Divide into 2 pots and add the water or stock, adjusting the amount to get a good thickness. Bring to a boil then simmer on low heat for 5 min.

Add salt and pepper, adjusting to taste.