

— AMERICA'S —
TEST KITCHEN


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Creamless Creamy Tomato Soup

SERVES 6 TO 8

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Make sure to purchase canned whole tomatoes in juice, not puree. If half of the soup fills your blender by more than two-thirds, process the soup in three batches. You can also use an immersion blender to process the soup directly in the pot. For an even smoother soup, pass the pureed mixture through a fine-mesh strainer before stirring in the chicken broth in step 2.

¼ cup extra-virgin olive oil, plus extra for drizzling

1 onion, chopped

3 garlic cloves, minced

Pinch red pepper flakes (optional)

1 bay leaf

2 (28-ounce) cans whole tomatoes

3 slices hearty white sandwich bread, crusts removed, torn into 1-inch pieces

1 tablespoon brown sugar

2 cups chicken broth

2 tablespoons brandy (optional)

Salt and pepper

¼ cup chopped fresh chives

1. Heat 2 tablespoons oil in Dutch oven over medium-high heat until shimmering. Add onion, garlic, pepper flakes, if using, and bay leaf. Cook, stirring frequently, until onion is translucent, 3 to 5 minutes. Stir in tomatoes and their juice. Using potato masher, mash until no pieces bigger than 2 inches remain. Stir in bread and sugar. Bring soup to boil. Reduce heat to medium and cook, stirring occasionally, until bread is completely saturated and starts to break down, about 5 minutes. Remove and discard bay leaf.

2. Transfer half of soup to blender. Add 1 tablespoon oil and process until soup is smooth and creamy, 2 to 3 minutes. Transfer to large bowl and repeat with remaining soup and oil. Rinse out Dutch oven and return soup to pot. Stir in broth and brandy, if using. Return soup to boil and season with salt and pepper to taste. Ladle soup into bowls, sprinkle with chives, and drizzle with olive oil. Serve with croutons.

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