

EASY TOMATO BASIL SOUP (Serve Hot or Cold)

- * 2 c. good quality tomato basil spaghetti sauce in a jar (smooth or chunky according to your preference of texture)
- * 2 c. half & half (can use lite)
- * 2 fresh basil leaves finely chopped - or - 1/2 tsp. dried basil
- * 1/4 c. butter
- * salt & pepper to taste

Mix all ingredients together and heat just until butter is melted. Let stand a minimum of 30 minutes for flavors to blend. Can be refrigerated for 2-3 days (flavors continue to blend). When ready to serve, heat to a slow simmer for 3 minutes and serve or can be served chilled. This is NOT a low calorie soup - just a great soup when you want to splurge!

Courtesy of Linda L. Voyles, Broker/Associate with Suzanne Cook & Company