Tomato Soup from Scratch

2 T. or 1 oz. Butter

1 Stalk Celery (small. Diced)

1 C. Onion (small. Diced)

2 ½ C. Alta Cucina Plum Tomatoes (Tomatoes and Sauce)

2 C. Chicken stock (Water and Base)

1/2 C. Cream or milk

 Salt and pepper to taste

Melt butter in a large sauce pot.

 Add the celery and onions and sweat until just tender.

Add the tomatoes and the stock and simmer until the tomatoes are tender and the vegetables are cooked through.

 Remove from the heat, run the soup through a food processor or a blender to make smooth and then put it back into the pot.

 Add the cream or milk and put back on the heat until completely warmed through be careful to not overheat if using cream. Serve with a celery leaf garnish.