

Casey's Cravings

A food sharing experience



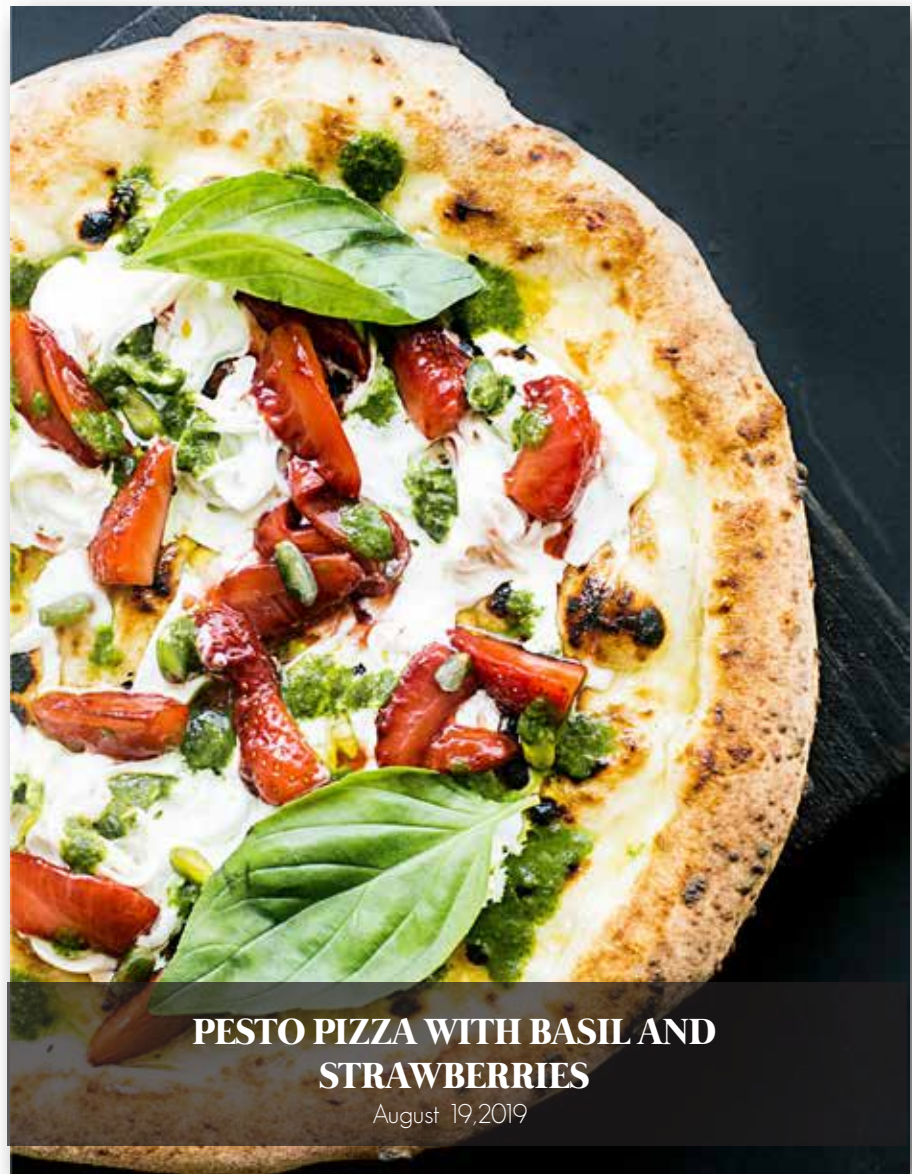
LEMON MERINGUE PIE

August 19, 2019

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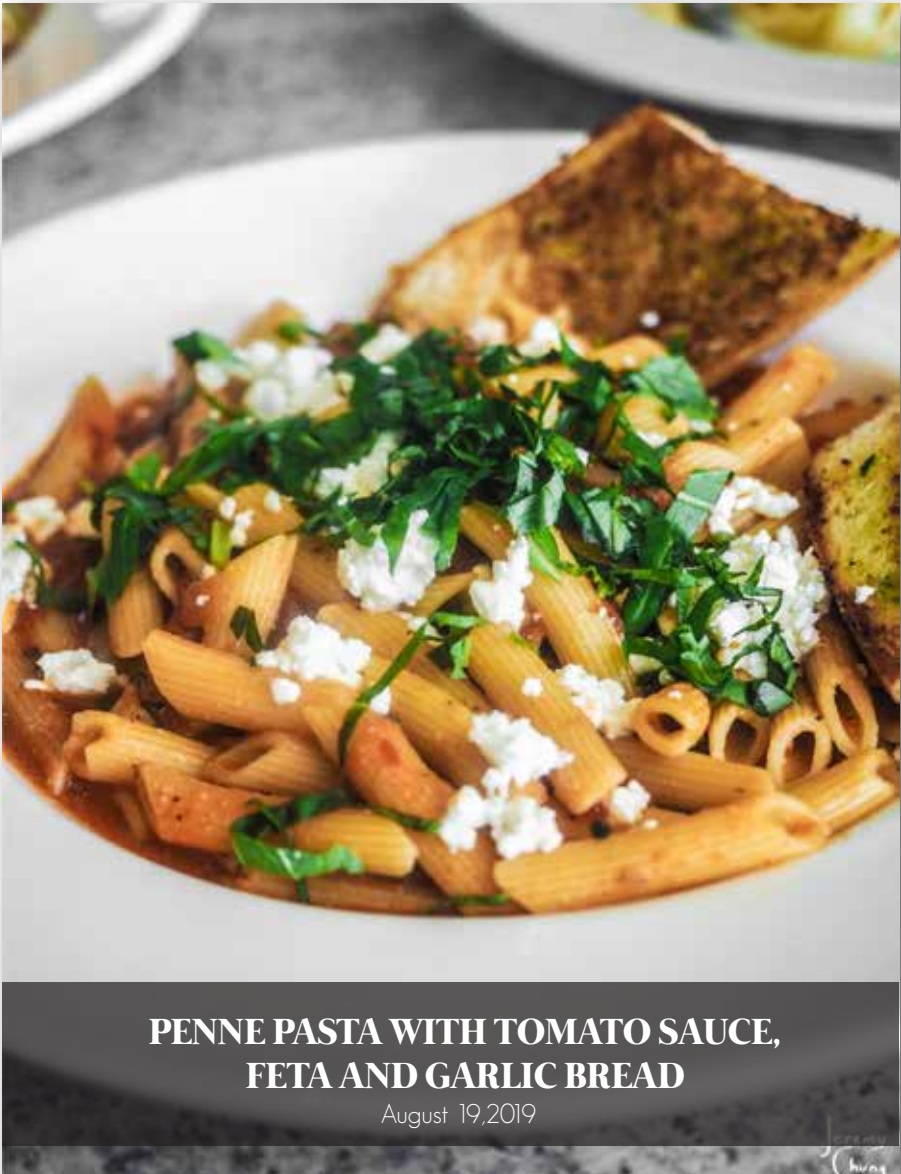


FEATURED RECIPES



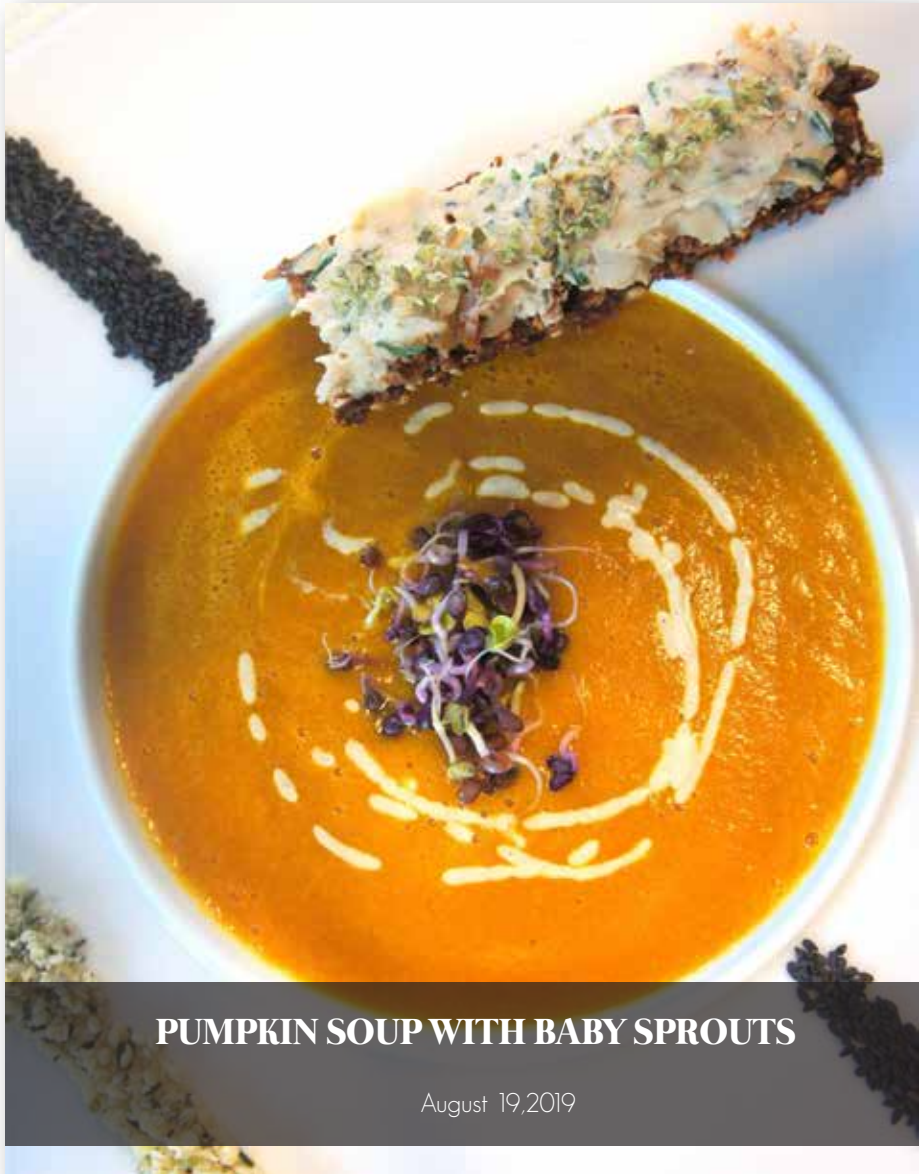
PESTO PIZZA WITH BASIL AND STRAWBERRIES

August 19, 2019



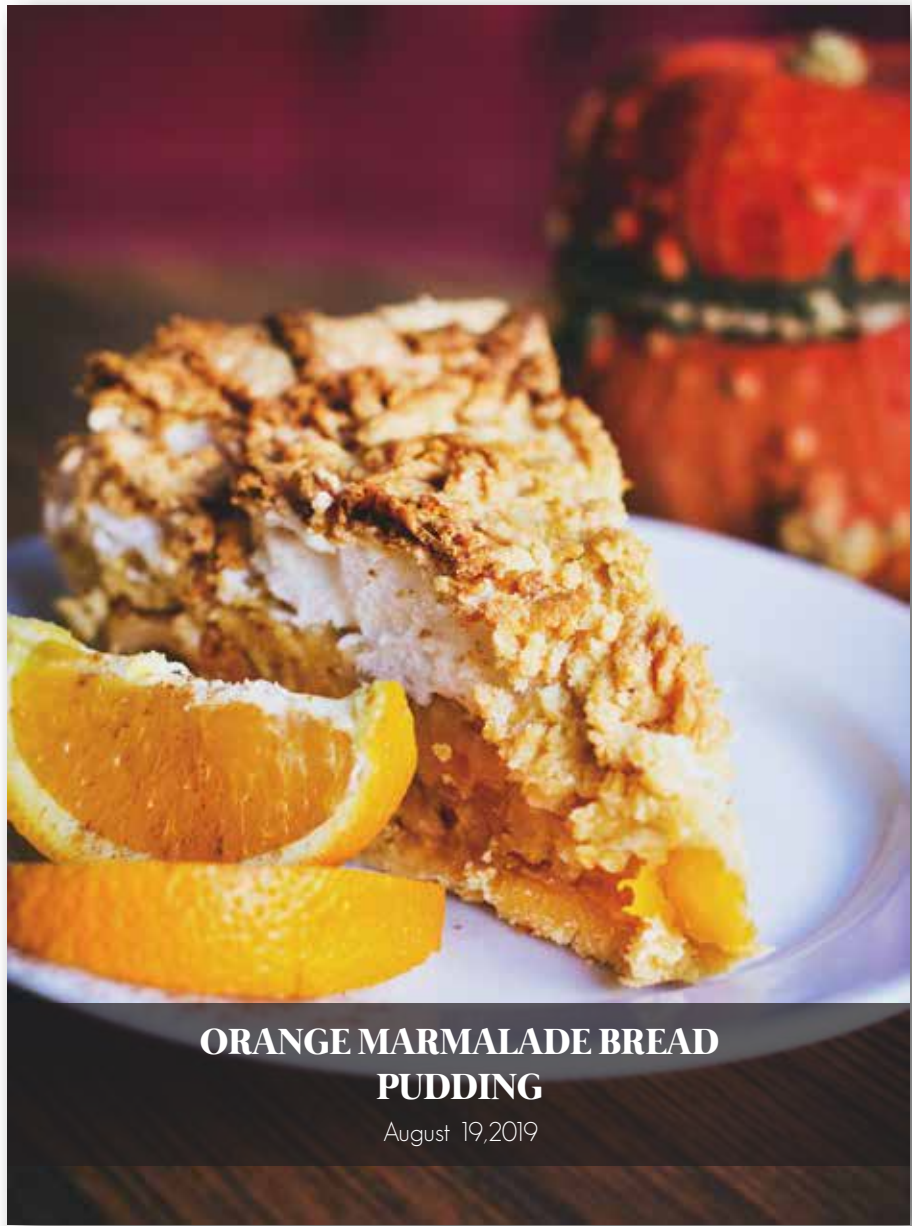
PENNE PASTA WITH TOMATO SAUCE, FETA AND GARLIC BREAD

August 19, 2019



PUMPKIN SOUP WITH BABY SPROUTS

August 19, 2019



ORANGE MARMALADE BREAD PUDDING

August 19, 2019



ALMOND CUPCAKE WITH BUTTERCREAM FROSTING

August 19, 2019

ABOUT ME



Hi, my name is Casey. I have a huge passion for food, and a heart full of wanting to share them with the world.

KEEP IN TOUCH



ABOUT

Casey's Cravings
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Casey Cichi

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HOMEMADE OATMEAL AND RHY BREAD

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HOMEMADE ROAST BEEF FINGER SANDWICHES

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SHRIMP TOM YUM

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GLUTEN FREE PANCAKES WITH RAW HONEY

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Q Tomato Soup

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Showing 1 - 5 of 230 results for Tomato Soup

Russian Cabbage Tomato Soup

Recipe by Casey Cichi



Total Time: 1 hr, 20 min



VIEW

Homemade Tomato Soup

Recipe by Casey Cichi



Total Time: 1 hr, 20 min



VIEW

Creamy Tomato Soup

Recipe by Casey Cichi



Total Time: 1 hr, 20 min



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Roasted Tomato and Squash Soup

Recipe by Casey Cichi



Total Time: 1 hr, 20 min



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Sweet and Spicy Tomato Soup

Recipe by Casey Cichi



Total Time: 1 hr, 20 min



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Recipe by Casey Cichi

Homemade Tomato Soup

Difficulty Level: Easy

Total Prep Time: 1 hr, 20 min

Feeds: 3-5 People per Serving



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Ingredients:

1 medium white or yellow onion

6 tablespoons (3/4 stick) butter

Two 14.5-ounce cans diced tomatoes

One 46-ounce bottle or can tomato juice

3 to 6 tablespoons sugar

1 or 2 tablespoons chicken base, or 3 chicken bouillon cubes

Freshly ground black pepper

1 cup sherry, optional

1 1/2 cups heavy cream

1/4 cup chopped fresh basil

1/4 cup chopped flat-leaf parsley

Directions:

1 To begin, dice the onion. Melt the butter in a large pot or Dutch oven. Throw in the onion and cook until translucent.

2 Now dump in the diced tomatoes and stir to combine. Add the tomato juice.

3 Next - and this is important - in order to combat the acidity of the tomatoes add 3 to 6 tablespoons of sugar. Now, you'll want to start on the low side, then taste and add more as needed. Some tomatoes and juice have more of an acidic bite than others. (For what it's worth, and I realize it's not worth much, I use 6 tablespoons of sugar.)

4 Next, add 1 or 2 tablespoons chicken base to the pot. I added 3, and it wound up being a little too much.

5 Now you can add lots of freshly ground black pepper. Stir to combine, then heat almost to a boil. Then turn off the heat.

6 Add in the sherry if desired. Stir in the cream.

7 Add the basil and parsley and stir.

8 Serve the soup warm!

Tags:

Tomato

Soup

Stew

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Q Tomato Soup

SEARCH

BLOG

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SUBMIT



Hello! I'm Casey

Come join me in my culinary adventures where we'll be using simple, fresh ingredients and transforming them into sophisticated and elegant meals for the everyday home cook. Keep in touch to explore more ideas on delicious meals!



The Latest



MEAL PREPPING WITH LOW COST BUT HIGH QUALITY INGREDIENTS

August 29, 2019

Have you ever wanted to start your meal prepping with low cost but with high quality ingredients? Check out this post to find out ways to save \$\$\$ all while making the best

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BEST PEACH COBBLER RECIPE

August 20, 2019

What is the best way to finish off summer? With a fresh peach cobbler and sweet and spicy tea. Made with fresh peaches, sugar and a topping that bakes like slightly underbaked cookie dough, with crunchy sugar broiled on top.

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