

RECIPE FOR: *Tomato Soup*

SERVES:

FROM THE KITCHEN OF:

says. No one will ever know.

**Soup:** Homemade is best.

Clarke says even a simple tomato soup is much, much better than canned. Her recipe calls for a quick sauté of  $\frac{1}{2}$  cup of onions, 2 cups canned pureed tomatoes, 2 cups of vegetable stock or chicken stock,

about  $\frac{1}{8}$  cup fresh thyme, and salt and pepper. "Heat through, and you're done," she says. For those wanting a cream soup, add  $\frac{1}{2}$  cup of whipping cream near the end. "Now after I've made my own tomato soup, I can't go back," she says.