

Tomato Basil Soup

Ingredients

2 Basil, leaves
1 tsp Onion, powdered
1 pinch Oregano
1 tsp Powdered garlic
15 Tomatoes
1/4 tsp Pepper
1 tsp Salt

Directions

1. Have crockpot ready; set on high for 4 hours.
2. Blanche tomatoes.
 - Make a small slice in the bottoms of the tomatoes.
 - Place 3 to 4 tomatoes in boiling water until you see skins begin to peel, about 2 minutes.
 - With a slotted spoon place hot tomatoes into ice bath to cool for handling.
 - Peel tomatoes
 - Take seeds out with thumb or spoon
3. Place tomatoes into crockpot, basil and add seasoning.
4. Cook on high for 4 hours in crock pot.
5. Because we peeled and removed the seeds, it is ready to serve.

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